

J&W
Magazine

*For Alumni, Students and Friends of
Johnson & Wales University*

Spring 2006

FORMING AMAZING MEMORIES

*Hospitality's
Familiarization Tours
take students beyond
geographic borders*



PLUS: Guiding hospitality ethics • Fighting obesity • Tabbing The Green Monster

Reflections



Johnson & Wales University is a citizen of the world. As part of Our Commitment to Excellence, J&W is an international university: our students, faculty and alumni experience and influence the global community.

I'm sure you noticed the striking cover of this season's issue. The students pictured were on more than a sightseeing trip, they were learning the ins and outs of the international tourism industry first hand. Learn about their working trip to Peru and the entire series of The Hospitality College's Familiarization Tours offered in this issue's cover story, "Forming Amazing

Memories." No less impressive are Study Abroad students from the College of Business featured in Around the Globe—the first undergraduates from any American university to be allowed to visit Samsung headquarters in South Korea.

A little closer to home but perhaps no less exotic is the story of Dan Booth, director of athletic communications at the Providence Campus and his experience moonlighting behind the scenes at Fenway Park. As the university president, I applaud Dan's accomplishment. As a die-hard Yankee fan, I would have preferred he worked behind the scenes at a different franchise. Read about the pleasures and perils of keeping score for the Boston Red Sox in "Score One for the Home Team."

Our campuses regularly attract international luminaries, a few of whom grace the pages of this issue. Charlotte played host to the winners of Europe's prestigious Nestlé Toque d'Or (golden toque) competition, the Canadian Ambassador to the United States helped raise scholarship dollars at a fund-raiser held at the J&W Culinary Archives & Museum, and the author of "Memoirs of a Geisha," spoke to our John Hazen White School of Arts & Sciences—all events you can read about in this issue's Around Campus section.

Our faculty also continues to distinguish itself. In "Opening the Door to Ethics," get to know Karen Liberman, chair of The Hospitality College at our Florida Campus, and author of a groundbreaking text on ethics in the hospitality industry, and alumni in the industry putting theory to practice.

But the J&W community is known for more than its expertise; we are known for our compassion. Learn how Hurricane Katrina affected our alumni in the Gulf Coast region, and find out about the myriad of ways our students, faculty and staff raised funds for relief effort across our campuses.

From students learning career skills in the mountains of Peru to J&W alumni battling the obesity epidemic across America, the J&W family makes a difference in the community at large every day. Please enjoy this issue of *J&W Magazine*, and allow yourself to do a little arm chair traveling as you read about Johnson & Wales' many endeavors across the country and around the globe.

Sincerely,

John J. Bowen

John J. Bowen '77
University President

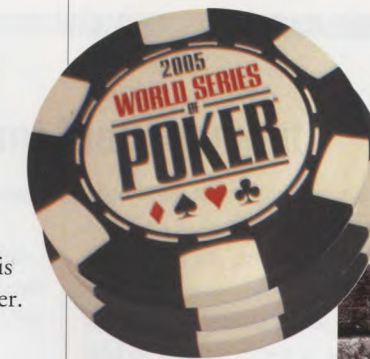


Features

22 FACULTY IN FOCUS

Holding 'Em for High Stakes

Tom Fitzpatrick, a math professor at Denver, parlayed his talent into a seat at the table for the World Series of Poker.

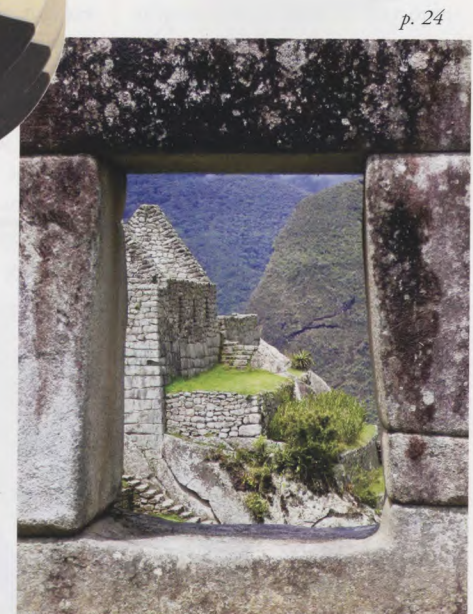


p. 22

24 J&W OUT AND ABOUT

FAM: Forming Amazing Memories

Peru was just the latest classroom for travel-tourism students in The Hospitality College on a Familiarization Tour.



p. 24

29 VIEW FROM THE INSIDE

Score One for the Green Monster

Dan Boothby's summer dream job put him behind the scenes at Boston's legendary Fenway Park.



p. 29

31 J&W REPORT

Fat Chance

America's eating habits are a threat to the nation, and J&W is on the front lines of the battle of bulge.

34 FROM THE CLASSROOM TO THE BOARDROOM

Opening the Door to Ethics

A Florida professor ushers in examination and guidelines for hospitality with a conscience.



p. 32

37 J&W REPORT

Reports from the Hurricane Zone

Alumni in Katrina's path feel fortunate and challenged.

Departments

2 LETTERS TO THE EDITOR

3 AROUND CAMPUS

Events experts Tell it Like It Is about employment • Cheers panel serves up beverage buzz • Fashion students score with Olympic show • Providence hub renamed for former president

12 AROUND THE GLOBE

Science professor leads adventures in paradise • Romero Britto hosts A Familia art for Tots • Tech students engineer "Sweet Dreams" • Samsung opens South Korean operations to J&W

38 CLASSNOTES

48 CAREER UPDATE



p. 5



p. 12



I'm reluctant to let you know my son, Jonathan Banta's '00 change of address, because that will mean that I will no longer be able to read your amazing articles about Johnson & Wales graduates. I'm particularly drawn to the ones about your former students' quests to help the world through their knowledge of food.

While in Charleston, S.C., Jonathan, his musician friends and the food community have staged benefits for the tsunami victims, for villages in Africa to build libraries, for Habitat for Humanity and, now, for Katrina. He's presently... the sous chef at Rue de Jean in Charleston.

Thanks so much for training my son, and thanks for promoting the idea of community stewardship through food. You've done a great job!

Margie Banta
Elmer, N.J.

P.S. Jonathan just called me from Mississippi. He and his friend drove all night to deliver the money raised at the benefit



concert. He said that the shelters had enough food and water, but that the people needed money to buy building supplies. He was on his way out to purchase gift certificates from Lowe's and then to help rebuild a roof. Something, huh?

Editor's response: We agree. Johnson & Wales graduates like your son are something special. Many, like Mike Morrison '91, on page 15, and others in our report on Hurricane Katrina, on page 37, go out of their way on a daily basis to give back to their community and their world.

Corrections

A photograph on page five of the Summer 2005 issue of *J&W Magazine*, was misidentified as Olga Novak '05. The photo at left is Novak, Taste Down Under recipe winner.

In the Summer 2005 issue of *J&W Magazine*, Kristin (Klint) Doucette '03 was incorrectly noted as working for McGraw Hill Publishers. She is a teacher in Aurora, Ill.



ON THE COVER:

From left, Christina Robey, Ashley McGlinn, Dwight Moffett, Jennifer McRobbie and Kristin Henn, take in the magnitude of the Lost City of the Inca at Machu Picchu on the edge of Peru's tropical rainforests as part of a J&W FAM Tour.

Cover photo by Cathy Sengel



Editor
Cathy Sengel

Art Director
Ed Pereira

Editorial Assistant
Mary Carmody '04 (hon.)

Classnotes Editor
Chelsea Simpson '04

Editorial Board
Derek Archambeault '99
Marie Bernardo '92
Patricia Lyons '78, '97 MBA
Steven McNally
Ed Pereira
Frank Satterthwaite
Cathy Sengel
Miriam Weinstein

J&W Magazine is published three times a year. Photos (black and white and color prints preferred) and news can be sent to *J&W Magazine*, 8 Abbott Park Place, Providence, RI 02903. You can contact us at our e-mail address: jwmagazine@jwu.edu. Selection and publication are at the editor's discretion. *J&W Magazine* is produced by the University Creative Services Group in cooperation with the Office of University Alumni Relations.

J&W University President
John Bowen '77

Campus Presidents
Arthur Gallagher, Charlotte
Debra Gray, Norfolk
Bette Matkowski, Denver
Donald McGregor, Florida
Mim Runey, Charleston
Irving Schneider '66, Providence

Jeffrey Cartee '97, '00 MBA
Executive Director of Alumni Relations

Dan Wilga '05
Coordinator of Alumni Relations

J&W Magazine welcomes letters to the editor. Letters may be edited for length and clarity. Please send letters to the editor to J&W Magazine, Johnson & Wales University, 8 Abbott Park Place, Providence, Rhode Island 02903; or e-mail us at jwmagazine@jwu.edu.



Pros Weigh In on Moving Up in Event Management

If Theo Epstein can do it, so can you. That was the message Buffy Filippell, founder of TeamWork, an executive search firm for the sports and event management industry, shared with nearly 400 students in The Hospitality College at the Providence Campus during a panel discussion titled "Inside Edition: Experts Tell it Like It Is."

Filippell used Epstein's accomplishment of becoming the youngest general manager in baseball when he joined the Red Sox at age 28, as a testament to the fact that the field is open for young talent. "I think this tells you that this is a young person's business," said Filippell, whose firm's more than 120 clients have included NASCAR, PGA TOUR, almost all the major leagues—NBA, NFL, NHL, Indianapolis Motor Speedway, major league soccer, Olympic governing bodies, corporate sponsors, and sports marketing agencies.

She encouraged students to try hard at the beginning of their careers to make their mark. "I'm always astonished that people don't want to put out their best work right away," said Filippell. "It's like running a race by walking, or not fielding the ball so the other team gets a run." The way to get noticed is to come in early, leave late and work hard.

Filippell, along with Frank E. Russo Jr., senior vice president of Global Spectrum, and Adonis "Sporty" Jeralds, manager of the Charlotte Coliseum, shared the stories of their rise in the sports, entertainment, and event management industries, and gave the next generation

some helpful advice. The panel was part of the university's annual Career Conference during which nearly 9,000 students networked with more than 150 employers.

Russo began his career as a city manager in Hartford, Conn. He fell into the position of executive director of the Hartford Civic Center in 1974, and stayed for nine years. He stressed the importance of getting as much hands-on experience as possible. "If you submit a resumé with two master's degrees, you might not get noticed," he said. He encour-

aged students to target a market and "get your foot in the door—get in, get noticed."

Jeralds said the key to his success was setting goals. He told of writing down at age 24 that he wanted to be manager of a coliseum by the time he was 30. "It wasn't a realistic goal, but I wrote it down anyway." Two months after his 30th birthday, he became manager of the Charlotte Coliseum. "When you write goals down, you plant the seed in your subconscious."

Today Jeralds is one of only 180 certified facilities executives

in the world. As manager of the Charlotte Coliseum, he's responsible for day-to-day operations, which include overseeing a \$12 million budget and a staff of more than 60 full-time and 600 part-time employees. In his 20-year career, he has coordinated internationally recognized events that include the Men's and Women's Final Four, the NBA All-Star Game, and visits from Mother Teresa and the Rolling Stones.

Nearly 800 students in The Hospitality College at J&W are training to work behind the scenes in the sports, entertainment or event industries.

—Stacie Demarais



A Tip From the Top

Distinguished Visiting Chef Tom Condon '86, executive chef of Harpers Restaurant Group, is considered a big player in Charlotte, N.C. As Condon prepared a warm butter-poached lobster salad, pumpkin seed crusted scallops and pan roasted duck breast with South Carolina peaches, he told students at the Charlotte Campus to consider working for free in the best restaurants for the experience. He also urged students to use organic products from local growers, and understand concepts such as farm-to-table and sustainability.

Charlotte Hosts Winners of Top European Catering Competition

A trip to Johnson & Wales University was part of the prize package for a coach and six students from Westminster Kingsway College in London as winners of the Nestlé Toque d'Or Competition 2005.

During their time in August 2005 at the Charlotte Campus, which played host to the team, the group learned about ice carving, decorative dough and cake decorating. They also prepared their winning menu for invited guests.

"The Nestlé Toque d'Or competition, run for 18 years, is the most prestigious student [catering] competition in Europe. The students who win are considered the best in Europe so it was only befitting that they should come to one of the best culinary facilities in the world as their prize," said Charlotte instructor, chef

Mark Allison.

Allison is quite familiar with the Toque d'Or. Prior to moving to the United States, he taught at Neath Port Talbot College in West Glamorgan, Wales. While there, he led student teams to two consecutive wins at the Toque d'Or competition—the first time in the competition's history that a school won two years in a row.

More than 340 colleges pick student teams to develop a restaurant concept and a three-course menu. Thirty-four are selected to compete in a first round of competition, and the top four teams then compete at The Daily Telegraph House and Garden Fare in London. Before the winners are named, the four teams are told to pack their bags. If they win, they get \$1,000 each in cash, \$20,000 for college, a



Students from Westminster Kingsway College in London and their coach—winners of the Nestlé Toque d'Or Competition 2005—prepared a few of their specialties in a demonstration at the Charlotte Campus in August 2005.

week in London and a week in America. The Westminster Kingsway's team created a restaurant concept based on London's bid for the Olympic Games in 2012.

In the past, winning teams have spent time at the Providence Campus. "Martin Webster, the organizer, thought it would be a good idea to change the venue to

Charlotte because I was working there and because of the connection with me winning the competition in 2001 and 2002, and because I have judged the last two finals of the competition in 2004–5 on behalf of J&W in London," Allison said.

"The students spent seven days here in Charlotte and had a blast from beginning to end," he added. "I'm sure the memories that they have taken home will last a lifetime."

The arrangement was such a success, Allison will return with the winning team of 2006.

Finalists at the Nestlé Toque d'Or are partnered with an industry mentor. In a happy coincidence, the Westminster Kingsway team was backed by the Compass Group, a fact revealed at their welcoming reception. Compass NAD corporate executive chef Chris Ivens-Brown was present, and when he learned of this, immediately arranged for the students to tour Compass NAD headquarters in Charlotte. They also took in their first baseball game (which they declared "brilliant"), visited a local brewery and the Lowe's Motor Speedway.

—From staff reports

J&W's Beverage Institute Gets Insiders' Buzz on Industry Trends

If executives from *Cheers* magazine are any gauge, job options in food service have never been more lucrative or varied. In a pair of September 2005 Providence Campus forums, made up of members of the *Cheers* editorial advisory board, for students of the Beverage Education Institute, heavy hitters from one of the nation's top trade publications offered perspective on both the supply and service sides of the industry.

"The food service business is the cornerstone of the economy. The only larger employer is the federal government," Lawrence "Laddie" Weiss, president of Weiss Foodservice Visions Inc. told the gathering. Johnson & Wales students are ahead of the pack. A beverage foundation is necessary for anyone coming into the restaurant business, students were told.

With megamerchants like Wal-Mart and Cosco going into the liquor business, a refined knowledge of spirits is key to competitive advantage in retail management.

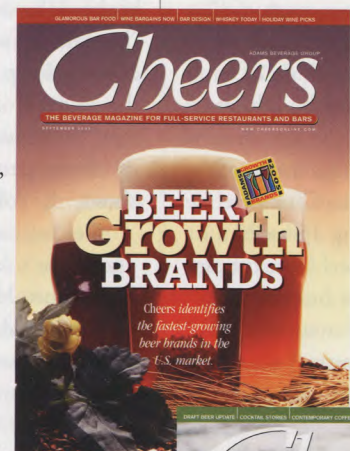
"Companies want someone who can do more than one job," said Michael Bonadies, partner and vice president, Myriad Restaurant Group.

A strong culinary background can be a straight line to a position in management and an expectation of salaries approaching six figures within 10 years, if not sooner, experts said. Big corporations are looking for consultants with knowledge of food service. Career

options include areas as diverse as product research and development, information technology, food writing, finance, marketing, human resources and sales, especially on the suppliers' side with beverage and restaurant equipment manufacturers.

"Vender relationships are extremely important," underscored Tony Bongiovanni, national sales director for *Cheers*. When seeking employment, "take every opportunity to learn as much as possible about a company of interest," said Scott Ericson, director of on-premise strategic accounts for Brown Forman. "Reach out. They [companies] want to hear from you. Making that first call is easy to do, and a lot of people don't do it." Use any opportunity to get a foot in the door. Internships, and summer jobs

can be smart first steps. Flexibility and a willingness



to move around and give total effort in the first five years can be a recipe for success.

Among the advice and prognostications proffered on the service side: casual dining in chain restaurants will outpace fine dining, and in either environment, specialty beverages will be key to bucking up the bottom line. Savvy restaurateurs and bartenders should take a safety-conscious, "moderation" approach to selling alcohol.

"Be socially responsible and be a proponent of every mass transit bond that comes up in the community," advised Jim Grace, vice-president of corporate accounts for Glazer's Distributors. Make up for bar sales profit margins by offering an imaginative mix of fruity and flavorful specialty drinks.

In the days ahead, restaurant patrons can look for tantalizing alcohol-free concoctions to replace name brand soft drinks and more potent beverages. Energy or health drinks, flavored lemonades and designer waters are the formula for the future. Exotic teas—priced from

\$10 to \$18 a pot—can go a long way toward building profit margins. "A strawberry lemonade for \$3.49 is more profitable than soda or tap water," said Colleen Brennan, beverage manager for

O'Charley's.

"Any restaurant that doesn't have a bottled water is missing a great opportunity," added Doug Jackson, director of beverage for Rare Hospitality.

"Accounts that seem to be most successful do a good job of



Bread art—including his signature Hennie Pearl—is in high demand, instructor Cyril Hitz told students at the Charlotte Campus.

Instructor's Dough Creations Roost in Charlotte

Laughing as they worked, Charlotte Campus chef instructors created a "Black Velvet Elvis" and "Hennie Pearl" (Minnie Pearl) among dozens of decorative showpieces made of dough. Cyril Hitz, a world-renowned expert in decorative breads, fueled the laughter. The instructor at the International Baking & Pastry Institute at the Providence Campus headed south to Charlotte in June to share his craft with instructors and help advance their professional skills. But why a rooster of all things?

Accompanying Hitz on his journey was his trademark chicken. "The rooster was part of my first showpiece that I did in competition," Hitz said, defending his hen. "Ever since then, he has accompanied me with any workshop that I have done."

There's a niche for this new form of bread art, he told the group. —M.L.R.

pairing food and beverages," said Weiss.

Following the forum, J&W students prepared assorted mocktails for a networking reception with the *Cheers* board at the J&W Culinary Archives and Museum. —Cathy Sengel

Florida Campus Takes Aim at 'Learning Killer'

Florida Campus hospitality instructor Alan Seidman has coined a term, and even published an article about a predicament that is affecting the way students at Johnson & Wales University, and in classrooms across the country, learn. He calls it the "Learning Killer" because that's exactly what happens when disruptive students interfere with the education of other students.

Seidman exposed this phenomenon about two years ago when he received some surprising results from a Teaching and Learning Society alumni

survey. The intent of the survey was to find out what alumni considered to be the most valuable and useful components of their education.

But when the results came back, Seidman wasn't so much interested in what alumni considered to be positive qualities, but rather what alumni said inhibited their learning.

"The significant number of responses to the question really called attention to a learning inhibitor that needed to be examined more heavily," Seidman says.

More than half of the respondents complained about disruptive students in their classes who would constantly talk, act immature or not take their education seriously.

"All you need is one person

who really does not care about receiving a full reimbursement from their investment to ruin a class," said Florida Campus Dean of Academic Affairs Larry Rice.

This new information is helping enhance the quality of education delivered. Rice said that faculty are aware of the issue, and now know that they have full administrative support when handling students who do not value their education.

Seidman's research may also help faculty at other colleges and universities as his findings were published in an article entitled "The Learning Killer: Disruptive Student Behavior in the Classroom" in the *Journal of Reading Improvements*.

—Marie Cirelli

Award-Winning Author Revisits Construction of 'Memoirs of a Geisha'

Who would think that a quiet, unassuming man would be the author of a book written in the persona of a geisha—a woman trained in the traditional arts of Japan to entertain men?

As a guest lecturer at the Providence Campus, Arthur Golden, author of "Memoirs of a Geisha," outlined his motivation and methods behind writing his best-selling novel, now a major motion picture directed by Rob Marshall.

In a soft-spoken way, Golden talked about the freedom to create offered by writing fiction. "It doesn't have to be true. You can leave things out. You don't have to be a geisha to write as a geisha. There are no limitations," he

explained, using examples of fabrication from Arthur Conan Doyle's "Sherlock Holmes."

It took Golden more than 10 years to write "Memoirs of a Geisha." After extensive research and a multitude of interviews, he was able to place himself in the role, and tell the story in a very personal way. "People actually ask me if I am the geisha that is pictured on the cover of the book," he laughed. Readers were especially interested in how a man could write such a book in the first person, he said.

His inspiration came from having lived in Japan and befriended a man who was the illegitimate son of a geisha and a wealthy businessman. When



Author Arthur Golden

Golden decided to write a book, the relationship between father and son was originally the basis. As he wrote, he realized the more compelling story was that of his friend's mother and her life as a geisha—a word that literally translates to "one trained in arts."

With degrees in Japanese art and history, Golden spent 10

years researching the culture and traditions of the exotic world of geisha. Told his first 750-page draft was "very dry," he set about to rewrite. On return to Japan, he interviewed geishas about day-to-day life in the 1930s and 1940s. It was then he decided to rewrite the book in the first person.

A geisha was essentially a slave to her patron, Golden observed, trained to play instruments, sing, dance, converse and entertain men. A young geisha—about age 14—had the most expensive of kimonos and spent years in debt repaying expenses for purchase price, lessons and clothes.

At first Golden wrote as an adult geisha, but reframed the story to begin when a young girl is purchased to be a geisha (sometimes as young as seven years of age). Although a darker story, it made richer reading. Golden tried to set the stage for his book by avoiding the words "by Arthur Golden" on the cover to keep from distracting the reader from the tale.

"You have to put yourself inside the person you're writing about," he told his audience.

Golden explained how the 'translator's note' is a complete fabrication. He spoke of the need for establishing a sense of place and a sense of voice. Placing the translator at the beginning of the book helped readers understand the story better and gave it a sense of authenticity.

While they still exist, the role geisha play in modern society is minor. Except for the attention they get from tourists, they are largely unseen.

Sponsored by the John Hazen White School of Arts & Sciences, more than 200 attended the lecture.

—Sandra Hanson

Charlotte Draws Major Employers to First Career Conference

It was meet and greet with managers, owners and employees from more than 60 national and local companies assembled in the Charlotte Convention Center for the first annual Career Conference. The students showed up in droves, impressed by the array of com-

panies interested in their skills.

Hospitality student Kalie Bennett was thrilled with Career Conference. "There are 50 to 60 prestigious companies at your disposal. When you come here, they want you," said Bennett. "I've had three people ask me for resumés and

interviews. This is awesome."

Nick Raucci '95, with Ted's Montana Grill, a chain of restaurants owned by billionaire Ted Turner, was at the Convention Center with talk of expansion into Charlotte. "We are building 15 to 20 restaurants a year. I am trying to set up co-ops and internships, and our restaurants are all over the country," Raucci said. J&W was the place to come for eager, high-skilled workers, he added. "There is plenty of room for growth and opportunity."

Hurricane Rita kept some of the businesses away, including The Breakers, Walt Disney World and The Ritz Carlton Grande Lakes. However, Bennett, along with more than 2,000 of her fellow students, had the potential to make career altering decisions at the job forum.—M.L.R.



Left, Nick Raucci '95 with Ted's Montana Grill, was at the Charlotte Campus Career Conference in October, recruiting J&W students.

Grad School Alumni Offer Perspective on Career Growth

"What can I do to jumpstart my career while pursuing my MBA?"

"If most of the good jobs out there are not advertised, how can I tap into the 'hidden' job market?"

"I'm an international graduate student and don't have personal contacts here in the U.S., How can I position myself and get a shot at the prime jobs and internships?"

These were just some of the questions posed at the MBA Career Forum held at the Alan Shawn Feinstein Graduate School at the Providence Campus in October 2005. Anat Feniger Ben-Porat '04 MBA, Sarosh Fenn '99 MBA, Matthew Kenney '02 MBA and Donna Naradowy '00 MS spoke with current students about their own jobs, and offered suggestions on how students can launch and change careers while pursuing higher degrees.

Panelists drew from the well of their collective memory:

Do your research: An executive team leader for Target in Warwick, R.I., and a native of Israel, Ben-Porat encouraged students to research companies where they want to work, but hone in on industry trends. "Find out where the job market for the particular industry [or company] you're interested in is growing, and what experience in parallel industries would complement your resumé," she advised. "The more you find out about the industry, and where it is headed, the better you can prepare for the job."

Get involved and volunteer: Kenney who recently founded

The Entrepreneurship Academy to provide entrepreneurial coaching for students online, stressed the importance of volunteering. "I volunteered at the Johnson & Wales entrepreneurship center. While the job didn't pay, it was a great way to test-drive my career in entrepreneurship and education." Kenney also suggested that students take advantage of opportunities to serve the community through the university and local nonprofits that are always looking for qualified assistance.

Network: Fenn, originally from India, and now a finance and systems analysis manager for The Jan Companies in Cranston, R.I., recommended networking as one of the most basic and crucial tools for students. "Get to know your classmates, your professors and the staff in the career development office, join professional associations...Tell people what you're interested in, follow through with them...You never know who will be able to help you with an informational interview, an internship, a job or just good insight and advice."

Be focused yet flexible: "The more you know yourself, the better equipped you are to zero in on your potential and what you can bring to the table," said Naradowy, general manager of Panera Bread in North Attleboro, Mass.

Other panel advice? Become a brand and learn how to market yourself. Take advantage of career development services. And remember that changing employment or careers is a full-time job, so have realistic expectations for yourself and others working with you.

—Piya Sarawagi '94, '02 MBA



Tyler Florence '94, '04 HDR, above center, worked with students during a recent filming for advertising spots to run in the spring in Denver and Miami markets.

Tyler Florence '94 Shares His Celebrity in Support of J&W Admissions

Celebrity chef and author Tyler Florence '94, '04 HDR has partnered with J&W to support Admissions marketing and branding initiatives designed to position the university's College of Culinary Arts as "A Culinary Education Without Compromise."

Beginning in September 2005, Tyler agreed to lend his brand and image to endorse J&W culinary education for a two-year period across a number of marketing programs including television and Internet advertising, direct mail to culinary prospects, and promotion of the university's National High School Culinary Challenge.

Florence's visit to J&W's Providence Campus to film the TV ad created a buzz among enrolled culinary students who eagerly volunteered to work behind the scenes prepping food for the spot. A lucky few even got to sample Florence's seafood paella.—Greg DiStefano

R.I. Governor Speaks on Ethics

"At the end of the day, the only thing that matters is your personal reputation. The standard of ethics and morality in what you do demonstrates leadership," Rhode Island Gov. Donald Carcieri told students at the Providence Campus as a Distinguished Visiting Professor at J&W's John Hazen White School of Arts & Sciences in October 2005.

Speaking on integrity in government and leadership, the governor took a global perspective on the power of morality in charting the vitality of a nation, city or state. "The sin-

gle biggest thing holding every country back from development is the corruption," said the former CEO of Cookson America and joint managing director of Cookson Group Worldwide.

He compared the U. S. to an "A" student not living up to its potential, and warned that declining standards of education, poor test results for schools and the dilemma posed by outsourcing call for a need to push science and technology to higher levels. The challenge will demand the skills of strong and ethical leaders, he said.

—C.S.



L-r: Denver student, Christopher Barone, Campus president, Bette Matkowski, student Patrice Fulton and Olympian Rowdy Gaines all played a part in presenting the Torino 2006 Look of Team fashion collection, as did Lynn Rosen, at right.

Fashion Students Score High Marks For Olympic Show

Olympic gold medalist Rowdy Gaines was emcee at a major fashion event showcasing the Torino 2006 "Look of the Team" USA collection. Hosted and organized by students in the fashion merchandising program of the College of Business at J&W's Denver Campus, the show included members of the J&W family, including Denver President Bette Matkowski, as models, donning sportswear from the 2006 Winter games in Turin, Italy.

Fashion merchandising students, under the direction of professors Kathy Lauersdorf and Stephanie Stewart, were instrumental in all facets of organizing, planning, and executing the show. The group received invaluable hands-on training, handling all the necessary details involved in hosting a first-time event. Details coordinated for the event included press releases, promotional posters, V.I.P. invitations and packets, marketing communi-



cations, planning meetings, coordination of logistics from displays to decoration, lighting, music and video footage. Preparation included organizing models and dress rehearsal and post-event evaluation. Students and faculty from the Denver culinary program provided a thematic ice sculpture as well.

Gaines, Olympic record holder in swimming, was an engaging emcee for the show which attracted local media, including the Denver NBC-affiliate. Merchandise featured during the event is available at the online store for the U.S. Olympic Committee, or via the U.S. Olympic retail stores located at various training centers throughout the U.S.A.

—Mark Brand

School of Education Appoints New Program Directors

Robert Gable Ph.D. was named director of the doctoral program in Educational Leadership at Johnson & Wales and Denise DeMagistris Ed.D. '03, director of teacher education, in September 2005. Headquartered in the Alan Shawn Feinstein Graduate School at the Providence Campus, the programs prepare educators to lead in affecting all aspects of the discipline.

Gable is an *emeritus* professor from the University of Connecticut Naeg School of Education, where he served 30 years teaching courses in research methodology, statistics, computer applications, program evaluation and survey development. During that time, he chaired evaluation and measurement of the doctoral program. For the last two years, Gable has taught research courses at Johnson & Wales, and served as an external reader of doctoral dissertation proposals.

Before receiving her doctorate in educational leadership from Johnson & Wales, DeMagistris worked in the Gloucester School District, in capacities that included standards instruction teacher, district test coordinator and

licensed trainer for kindergarten through grade 12. Her experience includes extensive work with standards-based curriculum development and special education. DeMagistris was instrumental in the creation of a dual certification masters program (MAT) in general and special education, as well as securing accreditation for that program.

"This year our primary activities will be evaluation of our curriculum, hiring one or two new faculty, increasing our dissertation completion rate and developing an active alumni board and mentorship," says Gable.

Currently, 85 students are enrolled in either elementary-secondary or higher education cohorts. Commencing in 1996, the program has more than 90 alumni who earned doctor of education degrees. The group recently formed a 15-member alumni board chaired by Larry Filippilli Ed.D. '02.

The master's degree in teaching is an 18-month program specifically designed for "career changers" who would like to pursue a new career in elementary or secondary education. —From staff reports

Denise DeMagistris Ed.D. '03, left, is director of teacher education for the MAT program in the Alan Shawn Feinstein Graduate School, and Robert Gable Ph.D., right, is director of the doctoral program in Educational Leadership at Johnson & Wales' Providence Campus.



Fashion photos by Victor Love; Grad school photos by Cathy Sengel; DVP photo by Melinda Law Rapp; Fund-raiser photos by Steve Spencer

Canadian Ambassador Presides Over Scholarship Fund-raiser

Hands across the border were holding a sampling of Canadian gourmet delctables and spirits at A Taste of Canada at J&W in November 2005. Hosted by Frank McKenna, Canadian ambassador to the U.S., the fund-raiser was co-sponsored by the American Institute of Wine & Food, Rhode Island chapter (AIWFRI), and the Canadian Consulate General, Boston.

Set against a safari backdrop at the Culinary Archives & Museum at the Harborside Campus in Providence, guests dined on a full dinner buffet of Canadian cheeses, smoked seafoods, beef tenderloin, pastries and wines of Inniskillin and Jackson-Triggs and the vineyards of Toasted Head, Hogue, and Kim Crawford. Ocean Cuisine International of



Fishery Products International, Ltd., and Vincor International contributed foods and wines for the event.

"I am always amazed at the infusion of Canada in the United States, and Rhode Island is no exception," said McKenna. "It was a pleasure to meet these talented students and I hope more Americans will be exposed to Canada's



Left to right, Canadian Ambassador Frank McKenna, Stan Keyes, Canadian consul general, and George Murphy, commercial liaison to the Canadian Consulate, greet an AIWF guest at Taste of Canada in October 2005 while others sample the country's fare.

fine foods and wines."

As part of the day's events, Brian Halloran, corporate executive chef and Mike Sirios, vice president of technical services for Ocean Cuisine International spoke to 200 culinary students about aquaculture, fishing practices and sustaining marine life.

Proceeds from the event were donated to the Patricia Tillinghast Memorial Scholarship Fund. Since 1997, AIWFRI has been awarding Johnson & Wales students scholarships. Sua Xiong and Danielle Sacco, both sophomores in the baking and pastry arts program, each recently received a \$5,000 scholarship for the academic year.

Founded by Julia Child, Robert Mondavi and Richard Graff, among others, AIWF is a nonprofit organization devoted to educating palates, and making fine foods accessible and appreciated. There are currently 29 chapters throughout the U.S. with nearly 6,000 dedicated food enthusiasts.

"It was an honor to host our friends and neighbors from the North," said Edward Korry, chair of the beverage and dining services department in the College of Culinary Arts. "To have the ambassador himself host the event was a pleasure."

Equally as pleasant for the University is the intent of sponsors to bring similar events in collaboration with Canadian government and business to J&W campuses across the country.—From staff reports

DVPs Offer Tips on Making It in Any and All Markets

Students in the College of Business on the Charlotte Campus learned about everything from marketing themselves or marketing a mall to understanding the financial markets, from Distinguished Visiting Professors in classrooms in late September 2005. The group included Vic Howie, a financial consultant with Smith-Barney Citigroup Global Markets; Denise Browning, director of leasing with Divaris Real Estate, and David Gurley, a financial advisor with Merrill Lynch.

Howie urged students to start "branding" themselves immediately, and not wait for graduation. Networking is the most direct route to branding, he told them. Maintain and build a network, because connections trump knowledge on the path to success, he advised. Most executive-level jobs are not found in the want ads, but through channels to higher levels created by the individual.

Embrace any opportunity to further knowledge and skills, even while on the job, Browning, broker-in-charge for North and South Carolina at Divaris Real Estate emphasized. Browning, who shared stories of her successes in real estate including in the retail mall market, told her audience to remain open to circumstances and



David Gurley, a financial advisor with Merrill Lynch and Distinguished Visiting Professor at Charlotte, urged students to look at life from a financial perspective.

information that may prove useful to furthering possibilities. Absorb any lessons available. "You shop for a living," Browning said. "But it's also an opportunity to stay connected with fashion and selling strategy, and translate that into different opportunities."

David Gurley spoke about everything financial—from stocks and bonds to rates of return and stock performance. Gurley used real life examples to explain borrowing money. Using the new Charlotte arena for the NBA Bobcats as an example, Gurley explained the mechanism that covers costs. "Who pays for this?" he asked. "Did you know there is a higher tax on hotel rooms and rental cars now?" He encouraged the students to look at life from a financial perspective, and understand that money does not materialize out of nowhere.—M. L. R.

Summer Pops in the City

The annual Summer Pops in the City on Gaebe Commons was cloaked in the excitement of rededication of The Yena Center on the Providence Campus in July 2005. University Hall, the building which houses the university library, career development, and Providence Campus executive offices, was officially renamed for the university's past president and Chairman of the Board John "Jack" Yena.

Yena came to J&W in 1962 a part-time instructor in economics and accounting. His drive and mix of practical ingenuity and intelligence ensured his rise to leadership within Johnson & Wales. From director of student activities and athletics, to dean of men, dean and later vice president of the college and university president, Yena's leadership shaped J&W for more than four decades. A devoted basketball coach, Yena supported students in all facets of their college experience. "His primary concern has always been for the young people we teach, and his steadfast goal has remained to assist them in becoming leaders in their professions and in their lives," said University President John Bowen '77. "His actions and innovations created the J&W we know today."

University Hall was renamed in appreciation of Yena's dedication, leadership and unflagging support, in ceremonies and a reception at Snowden Hall and later in the evening with the unveiling of the center's new sign. Under warm, starry skies, the Rhode Island Philharmonic Orchestra entertained more than 1,000 with selections including a rendition of J&W's alma mater, written by Audrey Gaebe, wife of Chancellor Morris Gaebe. More than \$50,000 was raised at the annual scholarship fund-raiser.—*From staff reports*



From left, Liz White, Haley Grove, John Hazen White III, John Hazen White Jr., John and Donna Yenna, Ben White and Louiza Smith toast during festivities.



Above: John P. Yena proudly introduces his son, J&W Chairman John "Jack" Yena, at ceremonies naming The Yena Center on the Providence Campus in his honor in July 2005. Below, University President John Bowen '77 presides over festivities at the annual Summer Pops in the City featuring the Providence Philharmonic Orchestra on Gaebe Commons.



Right: Vilma Triangolo '36, '88 HDR chats with a friend while below, Chancellor Morris Gaebe and Audrey Gaebe await the start of the early evening concert.



Pops photos by Constance Brown; Charlotte photos by Melinda Lew Rapp

Charlotte Shouts Praise

Nearly 90,000 people strolled through this year's Charlotte Shout under perfect Carolina blue skies. The late September 2005 annual event's Culinary Arts Experience included three days of celebrity chefs, food, wine and world-class BBQ. Thousands jammed Gateway Village promenade, directly across from J&W's Charlotte Campus, to watch live cooking demos on the main stage by superstars of the culinary world, including Johnson & Wales' own Scott Leibfried '93 and Michelle Bernstein '94.

J&W chef instructors manned more intimate "cooking schools" where fans got to sample their specialties. Nearly 100 students worked the three-day event, helping make batter, dough and chocolate for more than 10,000 desserts.

"Charlotte Shout is an awesome, fun and well-organized experience that I hope to take part in every year," said Bernstein. "From last year to this year, it's so unbelievable to see the changes made so quickly. It just keeps getting better."

Students were equally as enthusiastic about their responsibilities. "It's always good to participate," said baking and pastry major, Megan Rois, now prepared to make key lime and raspberry ganache tarts in her sleep. "[Practice] makes you faster, even if it's a simple dessert you've done before."

"It was nice to see our teachers outside the classroom...[It] makes them seem very real and shows off their talents and skills outside the class," agreed classmate Jessica Davis, who'd helped make more than 800 pretzels.



Sandra Pickney, left, host of TV Food Network's "Food Finds," joins Chef Michelle Bernstein '94, '03 HDR, right, on the Charlotte Shout main stage. Chef Scott Leibfried '93, a sous chef on Fox TV's Hell's Kitchen, works the crowd.



"I felt like I was in my element," said Kimberly Mitchell, a sports, entertainment, event management major. "I love seeing people have a good time."

Hurricane Katrina and rising gas prices put a dent in this year's numbers, but the group running the new J&W Bake Shop closed down early

because everything sold out. "As an alumnus, I take great pleasure and esteem in knowing I came from such a great institution that can put on an event as well done as this was," Bernstein observed.—*M.L.R.*

Pros from Tyson Offer Leadership Advice for Food Service

She started her food service career making wontons. Today, she is in charge of feeding the U.S. Olympic teams and overseeing production of upwards of 400,000 meals a year.

Terri Moreman's success story was just one of many from food service professionals who sat on a Tyson Leadership Network blue-ribbon panel at the Charlotte Campus in October 2005 discussing emerging trends and the future of food service professionals.

The topic at hand? Preparing for the future of food service. Chef Marc Cohen '92, owner of five restaurants in the Laguna Beach area of California, told students to buckle down. "Never turn down an opportunity to grow or advance yourself in this business. It's time to stop going out every weekend," Cohen said. "Have a

work ethic. You have to want it, and go get it. It's about getting the work done, being on time and in proper dress. Know how to relate to your team."

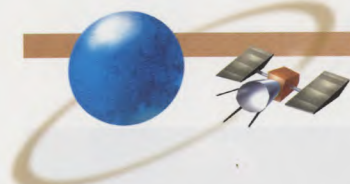
The students also heard from food service experts who work for campuses, restaurants, trade magazines and health care. "You need flexibility," said Mary Keysor, director of food and nutrition services for Maine Medical Center in Portland, Maine. "Learn about opportunities in health care. It's a great schedule. You get home on time—8 p.m. or 9 p.m. at night. Think about that."

Not so in the restaurant industry where a 70- to 80-hour week can be typical. Larry Shibley, owner of Yours Truly Restaurants in Chagrin Falls, Ohio, touched on his own "hot button" issue. "There is an academic component," he advised.

"You need to be able to communicate with the media or read a financial statement to help grow a business." Asked to choose between graduates with two or four-year degrees, experts said, hands-down, four-year grads will get the job. "You are not prepared to lead after two years," Cohen said. "In four years, you're more well-rounded."

"I feed the elite athletes. It's very rewarding. But you need fire in your belly for this career," said Moreman. "I get up the next day and reignite it."

Ann Marie Weldon, chair of The Hospitality College in Charlotte, says it is important to have people from industry talk with her students face to face, sharing challenges and successes. "This was very valuable to the students. It shows the importance of education in the workforce...It also emphasizes that what we teach is really what is needed out in the workplace."—*M.L.R.*



Science Professor Leads Dive Tour in South Pacific

At the end of May 2005, Megan Rudolf, Peter Archer and Nicole Raleigh, students on Johnson & Wales Denver Campus, and Chef John Johnson and Prof. Patrick Ryan and friends flew to Fiji for the start of a magical two weeks. From the international gateway of Nadi Airport the group traveled by bus for the three-hour

touch rugby, and made at least two dives a day, learning about the local reefs. On a visit to a nearby smaller island, students found shards of ancient Fijian pottery lying on the volcanic rocks, and were given permission by the villagers to take their finds to the Fiji Museum.

Much to the relief of those seasick on the way out, a calmer return voyage took the group to a rugby game at the National Stadium where Fiji was just beaten by the New Zealand Maori team.

On Beqa Island, home of the almost legendary firewalkers, the group was joined by another five adventurers, including Ryan's wife, Kat, an adjunct at J&W.

"The diving and the hospitality here were out of this world," says Ryan. "It was just as well that we were doing two dives a day; otherwise we'd all have put on weight."

Two weeks went by quickly, but everyone took away great dive memories and knowledge of an ancient culture.

"I have not had the opportunity to travel much, but for me to have experienced this trip



Above: Operating out of the field research station of the University of the South Pacific, students from J&W's Denver Campus studied the area's sea life. **Left:** Kathy Ryan, adjunct professor, left, and Denver student Megan Rudolf explore an underwater world that included sea stars (far left) and clown fish.

traveling, to take any chance you can to do so. Paddy made the experience that much better because of his knowledge and experience."

Ryan is planning a trip to Belize in August 2006 and a 10-day dive trip on the live-aboard *Naia* over Christmas and New Year's in 2007.

—From staff reports

Contest Winner Takes Talents to New York City



Recipe Contest, whipped up her dish in Macy's department store in New York City on a November 2005 Saturday.

Novak was interviewed for a piece in *Justine* magazine earlier in the year, and was asked to do a cooking demo at Macy's.

"New York was awesome," Novak, now a student at the Charlotte Campus said. "I had a great time seeing everything and just experiencing the city itself."

Nearly 50 people watched her make her winning recipe: seared salmon with beet risotto, sautéed spinach, wild mushrooms and a beet and carrot micro-green salad with carrot sauce. "A mother and daughter came up to me after the demo and said they saw me on TV, and they came to New York to watch me cook. I thought that was pretty cool."

—M.L.R.

journey to the harbor city of Suva, Fiji's capital, and the University of the South Pacific. After an overnight stay, they coped with a rough three-hour sea voyage to the tiny island of Dravuni where the USP Marine Studies Programme (MSP) operates a field research station within the Great Astrolabe Reef, approximately 35 nautical miles south of the Suva campus.

Local Fiji villagers catered to the group's needs at South Pacific's marine laboratory, where they were served kava, a social drink, danced and played



Seafood Recipes Net Scholarships For Charleston Students



Sarah Steadman, left, from Wando High School in Mt. Pleasant, S.C., won a renewable scholarship to Johnson & Wales and congratulations from Megan Westmeyer, program coordinator for the South Carolina Aquarium, cosponsor with the Sustainable Seafood Initiative of the Sustainable Seafood Challenge in October 2005.

Charleston, S.C.-area high school students had a chance to compete for Johnson & Wales scholarships while showing off their culinary skills at the Sustainable Seafood Festival held in October 2005 at the Charleston Maritime Center. The event, hosted by the South Carolina Aquarium and the Sustainable Seafood Initiative, called for an original recipe using sustainable seafood and an essay explaining the choice. Six juniors and six seniors from tri-county high schools were chosen from 21 entries to compete. The top three candidates from each grade level were offered renewable scholarships to any Johnson & Wales campus in amounts ranging from \$1,000 to \$3,000.

Senior class winners included Steven Trice for Piccata of Flounder [see sidebar], Caleb Hulsey for Pan Seared Yellow

Tail Snapper and Kalen Fortuna for Cinnamon Dusted Snapper, and junior class winners Sarah Anne Steadman for Snapper Crackle Popeye, Jennifer Carrel for Red Snapper and Annie Boxx for Pan Seared Grouper.

J&W's Charleston Campus is active in the Sustainable Seafood Initiative whose members also include the Coastal Conservation League, the South Carolina Aquarium and many area restaurants.

Use of sustainable seafood supports choices made with the health of the world's oceans in mind. Managed harvesting ensures that fisheries remain healthy and viable, catches aren't wasted, and spawning grounds aren't damaged. The initiative encourages the use of species that have a natural population abundant enough to sustain fisheries.

—Lyla Hudson

Piccata of Flounder

Ingredients:

- 4 fillets of summer flounder
- 1 pound linguine pasta
- 2 cups basil chopped into thin strips
- flour as need to dredge fillets
- salt and pepper to taste
- 1 pound butter, diced and split
- 2 cups finely grated Parmesan Reggiano cheese
- 1 cup white wine
- 3 ounces capers
- 1 pint cherry tomatoes, quartered
- 8 eggs

Preparation:

- Preheat flattop griddle to 365 degrees.
- Boil pasta for 10 minutes, drain and cool.
- Mix eggs and cheese in large bowl.
- Place cherry tomatoes, capers, basil and 2-3 ounces diced butter in small mixing bowl.
- Halve fillets and season; dredge in flour, and then egg and cheese mixture.
- Place cooked pasta in large, nonstick pan, adding tomatoes, basil, capers, and 1/4 cup clarified butter.
- Cook on medium low heat and season to taste.
- Place fillets on flattop, cooking until tender.
- Brown 4 ounces of butter, add wine and reduce. Remove from heat and shake in whole flakes of cold butter to thicken.
- Plate fillets over pasta and top with glazed butter sauce. Garnish with basil leaf.



Walking Heart to Heart

In September 2005, more than 100 Charlotte Campus faculty, staff and students participated in the annual American Heart Association Heart Walk. The event provided an opportunity to see the immensely diverse Charlotte community, and mingle with individuals who all had the same goal and purpose: to raise awareness of heart disease. The event blended the benefits of physical activity, community involvement and personal giving. The campus raised more than \$1,000 for the American Heart Association. Everyone who participated received a blue J&W shirt providing an impressive "sea of blue" of participants. —M.L.R.

'Sweet Dreams' Premieres With Help of Technology Students

A touch of Hollywood came to Providence, R.I. in October 2005 as Johnson & Wales University students, alumni and faculty celebrated the release of a feature-length documentary film, "Sweet Dreams." The project, undertaken by School of Technology instructor Eric Latek, boasted the technical support of computer graphics and new media majors Tabitha Ross and Michael Murphy, Web and ecommerce major John Diamantakos, and Prof. Eugene Santos, instructor in the computer graphics department.

"Sweet Dreams" follows the story of Gary "Tiger" Balieto, a Rhode Island native who rose to championship heights in the world of professional welter-weight boxing. The Johnson & Wales students assisted filmmaker Latek on every facet of the three-year project. Ross, Murphy and Diamantakos all took turns performing a variety of functions for the film including camera operations, editing, digital photography and computer graphic design.

The premiere of "Sweet Dreams" was not only a time of celebration for J&W alumni and faculty, it was also a classroom for several students from

Santos' New Media Lab course. Students from the class had their hands full covering the event to document the evening digitally. Computer graphics and new media undergraduates working the premiere included Eric Benoit, Sean Jameson, Abdirahman Abdirahman, Josh Graf and Sean Buck.

According to Santos, "The goal of the assignment was to illustrate that our students are 'team ready' and 'project ready' for industry. They had to organize themselves for the on-location shoot and perform the roles of location manager, project manager, equipment manager, videographer, interviewer and digital editor. Students changed roles through the pre-production, production and post-production process.

"Sweet Dreams" is currently in the pipeline to be shown at film festivals around the country. While filmmaker Latek continues his work as a digital media consultant in Rhode Island, "Sweet Dreams" was entered for competition at the prestigious Sundance Film Festival in Utah. In the meantime, students and faculty at the School of Technology were honored to be such an integral part of the filmmaking process.

—Stephen Andrade



J&W students Sean Jameson, left, and cameraman Abdirahman Abdirahman, interview Providence, R.I. council president, John Lombardi, at the "Sweet Dreams" premier.



Sid Wainer, right, poses with finalists after they hand-picked produce at the Jansal Valley Farm in Westport, Mass. They include, from left: Kyle Pafford, Thomas McKeown, James Mark, Robert Lybrand and John Higgins.

Students Share \$38,000 in Recipe Contest Prize Money

While "cabbage" can be slang for money, "eggplant" worked just as well for Robert Lybrand. A senior from the Charlotte Campus, he won the grand prize of \$13,000 in the Jansal Valley Recipe Contest sponsored by Sid Wainer & Son Specialty Produce, Specialty Foods. His recipe for warm terrine of eggplant, red pepper and goat cheese, included vegetables he picked that morning at the Jansal Valley Farm in Westport, Mass. in summer 2005.

The contest was the brainchild of Henry Wainer '00 HDR, president of Sid Wainer & Son and a supporter of the university through cooperative education opportunities and scholarships. "We wanted to remind students of the importance of not losing touch with the farm, where a chef's raw materials come from," Wainer said. "By sponsoring a vegetarian recipe contest, focusing on

fresh produce, Sid Wainer & Son encourages our potential future customers to think about quality and creativity."

Five finalists—chosen from entrants at all campuses—had two hours at the Sid Wainer kitchens to transform farm-fresh produce into their original recipes. Local culinary experts, including dean of the College of Culinary Arts Kevin Duffy; food writer, Brian Lowney, and radio personality and host of "Dining Out," Bruce Newbury, had the difficult choice of deciding which plate offered the most in terms of presentation, creative use of product, taste, and ease of preparation.

Newbury said, "I could be vegetarian if I ate like this all the time." And Lowney declared that a dish he had eaten in a restaurant the night before "paled in comparison" to Lybrand's recipe.

—Meredith Moore

ChefRelief Brings Food to Disaster Victims

Michael Morrison '91, along with a team of other chefs and food lovers have been traveling the country together as ChefRelief.org since the night of Sept. 11, 2001 when Morrison assembled a group of New Jersey's chefs to supply hot food for crews at Ground Zero. Morrison, a senior executive chef with Kraft Food

Ingredients Inc., says he found his calling in the relief community. "There is a great need for good quality food and who better to supply this than a chef-based organization like ChefRelief.org," Morrison says. "Last year in Florida we supplied more than 50,000 hot meals to the Salvation Army, and Chef Relief supplied more than 50,000 meals in 2004 in Florida and made connections with FEMA and The Red Cross."

As Hurricane Katrina cut a path toward the Gulf Coast, Morrison, who lives in Palm Beach Gardens, Fla., put the



Michael Morrison '91 with ChefRelief.org

word out to the food companies that ChefRelief.org would be there to supply meals to shelters and other relief workers. "Truck-loads of donated

food have been rolling in weekly, but we feel that will end soon," he said in October 2005. The group had positioned a staging area at Kajun Kettle, a food manufacturing plant located in New Orleans. Pierre Hilzim, the owner, allowed the teams of chefs to work side by side with his staff and supplied more than 65,000 meals. "We are rotating chefs and foodies in and out every week or so. Our dedication keeps us going, and seeing first hand how all of those people have lost everything, we need to be here for a long time," he concluded.

—From staff reports

Samsung Offices Opened to J&W Business Students

A group of 30 Johnson & Wales students from the Denver, North Miami and Providence campuses became the first undergraduate business students from any nation to visit the Samsung Electronics offices in Suwon, South Korea. The June 2005 visit was arranged by Chulsa Kim Ph.D., former president of Sejong University, host to the students.

Kim's past posts as director general of the



World Trade Organization and Korean minister of commerce and industry were instrumental in arranging the tour, according to Mark Neckes, marketing professor at the Florida Campus. Neckes, along with Mark Brand, business department chair and professor at the Denver Campus, led the J&W students to cultural, historic, retail and industrial sites in the country as part of a summer, three-week Study Abroad program.

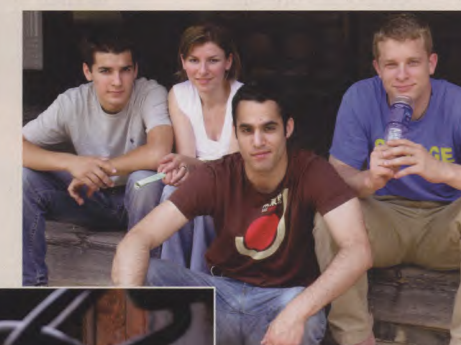


"South Korea was the most exotic place I've ever been. I didn't think I was going to be as excited," said Daniel Bologna, a senior majoring in international business who's been to Spain and Sweden while studying at Johnson & Wales. "The people were happy and cheerful, and there was no hostility toward us as Americans," Bologna said. "We were the first undergraduate students ever allowed in Samsung headquarters. We saw products [that won't be] coming out in South Korea until 2009 or 2010."

Neckes said that according to Samsung public relations officials, visits to this facility are restricted to foreign electronic



Clockwise from below: L-r, Danny Bologna, Eda Bilali, Engin Saglik and Mike Dunlap taking a break during Study Abroad; a Buddhist monk at Korea House; business students from the Denver, No. Miami and Providence campuses at Samsung headquarters in Seoul, South Korea in summer 2005; a Korean temple, and a typical Seoul market.



product buyers or foreign graduate students majoring in computer technology. "We are deeply thankful to Dr. Kim and Samsung for extending this invitation to us...This is an honor for Johnson &

Wales' Colleges of Business," said Neckes.

The group was impressed by the scope of Samsung operations, said Brand. "The products we saw will not be available in the U.S. market for at least three years."

While there, students also attended lectures by graduate school faculty from Sejong University and Tami Overby, president of the American Chamber of Commerce Korean office. —From staff reports



Charlotte Students in the PGA Swing at Wachovia Tournament

In a special section of the May 4, 2005 *Charlotte Observer*, Johnson & Wales was prominently mentioned under "what it takes," to stage the high profile event like the PGA Tour's Wachovia Championship: "115,000 bottles of water, 73,000 cans of beer, 36,000 hot dogs, 6,100 pork sandwiches, 650 workers, 3 forklifts and 60 J&W students," according to the *Observer*.

In fact, more than 130 J&W students worked at the golf tournament in kitchens, as well as in the hospitality end of the event. For James Henderson, a sports, entertainment, event management major, the Wachovia Championship was a first PGA experience. "To be able to say that I spent that

experience 'behind-the-scenes' is truly an honor and a great privilege," says Henderson. "The scale of work was immense. The stockholders of that event really put forth a huge effort just to make every guest reach the peak of their sporting experience." It was an experience made possible by Compass Group and Nesco Resources in cooperation with Johnson & Wales.—*M.L.R.*



At top and on left, hospitality students from the Charlotte Campus take a break from their work behind the scenes at the PGA Tour's Wachovia Championship, while above, Tiger Woods warms up on the putting green before his opening round.



ProStart Teacher Honored with Alumnus Status

With elbows deep in sud\$ and bubbles, Chef Erik Youngs began working in his industry at age 14. He was the dishwasher at a local Italian restaurant, a position which laid a lasting foundation for Youngs' future. He worked for 14 years pursuing a career the "hard way" to gain recognition throughout the field.

In September 2005, Youngs was named a Johnson & Wales Honorary Alumnus at the annual Salute to Excellence luncheon at the Florida Restaurant Association EXPO in Orlando.

Driven by a desire to make the process easier for students, Youngs decided to take his

culinary passion from the kitchen to the classroom. He began his culinary teaching career nine years ago at Florida's Hillsborough High School. After being asked to jump start another culinary arts program, Youngs transferred to Chamberlain High School.

Youngs has won countless awards and was named Florida Restaurant Association's ProStart Teacher of the Year. He was the National Restaurant Association's James Maynard Award recipient and was a top-10 finalist for Hillsborough County's Teacher of the Year.

Youngs has spent the past four years developing Chamberlain's Culinary Operations Academy and inspiring students to pursue their dreams.

—From staff reports



Taking A Cokie Break

Cokie Roberts, political commentator and analyst for both NPR and ABC News, recently visited Providence, R.I., greeting students from Johnson & Wales University and the staff of the Providence Warwick Convention & Visitors Bureau (PWCVB), where the students work as part of their travel-tourism practicum. Roberts spoke at the 18th Annual New England Mortgage Banking Conference, held at the Rhode Island Convention Center. From left: PWCVB vice president of sales, Neil Schriever; J&W students Ikuo Nakano, Jerick Vieira, Kate Purcell and Mo Chada, Roberts, J&W students Rosmary Camilo, Stefan Marquis and Mandy DeMaria, and PWCVB Director of Services Erin Degulis.



Denver Community Summons Courage to Care

In September, J&W's Denver Campus held its 1st Annual Courage to Care Day bringing out 240 students, staff, faculty, alumni, community members, and friends for a day of service and celebration. Formerly an exercise for sophomores to take part in service projects on their first day of class, this year everyone was invited to participate and the response was overwhelming, both from campus and community.

Sponsored by Sage Hospitality—which sent employees to serve in the effort—as well as the Rock Bottom Foundation, Colorado Campus Compact and Wells Fargo, groups served at sites that included The Food Bank of the Rockies, World Vision, Project C.U.R.E., Bluff Lake Nature Center, International Hearing Dogs Inc., Denver Parks & Rec., YMCA CasaStart, Ashley and Philips Elementary, Laradon Hall, and The Rocky Mountain Arsenal National Wildlife Refuge.

In one day the campus was able to contribute more than

The Annual Courage to Care Day at the Denver Campus, put students, staff and alumni to work along with community members at sites that included Bluff Lake Nature Center, above, and the Food Bank of the Rockies, below.



960 hours worth of service. Calculating volunteer hours at a value of \$17.56 an hour, the group contributed the equivalent of close to \$17,000 in volunteer-hours.

"Community service is something that I really enjoy, and helping that one day is never enough," said one student. "There are so many more things that our community can do to help out."

Students learned that their impact is crucial. "I never realized how much one person contributes. It was a lot of hard work and the amount of hard work and effort that volunteers do impresses me. It gave me a better perspective on what goes on at a food bank and what they do is vital to our society," said another student.

—Kellie Mieremet

Denver Grad Kroenke Events Manager

The second largest program at the Denver Campus is already celebrating the accomplishments of its first graduates in the Class of 2005. Sports, entertainment, event management majors are scoring big in the specialized field. Scott Beekhuizen '05 is one of four event managers for Kroenke Sports Enterprises (KSE) in Denver, owner of three facilities and five professional sports teams in the area.

As an event manager, Beekhuizen oversees every ticketed public event run by KSE, and is the main line of communication among parties.

Beekhuizen, like most peo-

ple in this industry, did not get to his position without traveling a long and sometimes bumpy road. As a "nontraditional" student, he came to Johnson & Wales with years of real-world experience that benefited him in college, and began a seven-month long internship with KSE that led to his current career.

"I would have to say the education I received at J&W was monumental in the success I have had post graduation," Beekhuizen says. "I do realize I was not a traditional student, and I did have lots of real-world experience prior to entering J&W, but I could not have made it where I am if I had not attended J&W. I can't even tell you how many times I have fallen back on the information I learned at J&W to do my job."

—Audrey Tyrrell



Art for Tots

Miami Beach's Britto Central Gallery, owned by world renowned artist Romero Britto, left, hosted "A Familia" along with J&W Alumni Relations in December 2005 to benefit the Children's Home Society of Florida through Toys for Tots. Coordinated by Miguel Spencer '01, right, president of Spectrum Communications International, the event showcased a collection of original works by Britto and family—Lourdes Santos and Antonio Britto. More than \$3,000 and 200 toys were collected. Britto's vibrant, hard-edged compositions are shown in galleries nationwide and hang in collections owned by Michael Jordan, Arnold Schwarzenegger, Andre Agassi, the Guggenheims, Rothschilds and Kennedys. The annual Toys for Tots drive helps 2,500 underprivileged children in the Miami area. —Karen McGibbon '00

In the **NEWS**

BRINGING HOME THE GOLD

While Turino 2006 may have captured the world stage in February, **Gerald Lehr '86**, a correctional food service supervisor with the Connecticut Department of Corrections, competed at Quebec 2005, the 11th World Police and Fire Games, in Quebec City, Canada. Lehr, from Hamden, Conn., won a gold medal in individual skeet shooting, a silver

and striped bass as "king of the fish inshore.") That and other personal revelations surfaced in an in-depth profile (10 pages) in a September 2005 issue of the *New Yorker*. At Esca (bait in Italian), the Manhattan restaurant he co-created, Pasternak's crudo (the Italian equivalent of sushi) are much-imitated specialties of the house. A fisherman since age five, the New York born-and-bred



Gerald Lehr '86

medal in the skeet doubles shooting, and a bronze medal in the five-man international team, of which he was elected captain. The annual international competition is second only to the summer Olympics in sporting events with competitors representing four professions in public safety. Lehr, who also owns Lehr & Associates, an investment firm, is looking forward to the Australian games in 2007 where he hopes to become a two-time gold medalist. "Your dreams can still come true," Lehr says.

FISH AND CUT BAIT

If **Dave Pasternak '85** were a fish he'd be half tuna, half striper (tuna for the thrill of the chase

chef brings a sixth sense and passion for his product to what he knows best. On any given day Pasternak deals with at least 50 suppliers, from brokers and wholesalers to gill netters and hook-and-reel anglers around the world landing nothing but the freshest and the best.

REIGNING TEENS

Ashley Martinez, a sophomore at the Denver Campus, represented Colorado at the Miss United States and Miss United States Teen Competition in October 2005. The competition, held annually in Charlotte, N.C., showcased state representatives from across the nation, and offered

each titleholder a glimpse of life as a Johnson & Wales student during a visit to the Charlotte Campus. As Ashley continues her reign as Miss Colorado United States, she hopes to do more work with the nonprofit organizations close to her heart. "I never would have made it to this competition if it wasn't for Johnson & Wales University. My move to Colorado was specifically to attend this great university; my stay in Colorado will be because of the generosity and love I've received from it."

PROMISES, PROMISES

For the last five consecutive years, J&W students have been among the American Advertising Federation's Most Promising Minority Students. In February, **Greg Lewis '06** was inducted into the ranks at Building Bridges for Our Future Awards Luncheon at the New York Athletics Club.



Ashley Martinez

SIDE NOTES...

In September 2005 members of the editorial board of *Cheers* magazine sat on a panel at J&W considering trends in the beverage industry. "Develop drinks that are more interesting and compelling," said **Tracey Finklang**, beverage manager for Rock Bottom. All agree, we'll be seeing more imaginative non-alcoholic specialty drinks on menus as an alternative to cocktails or soda. "Mocktails" are frequently based on the flavors and presentations of cocktails and smoothies made with flavored syrups, coolers, rickeys, punches, or spritzers. Classics are Virgin Marys and Shirley Temples, but here are updates courtesy of The Beverage Institute at Johnson & Wales:

Cool Cow: Milk, honey, dash of almond extract. Blend.

Black Cow: Place ice and

vanilla ice cream in a glass. Add root beer to scoops slowly. Garnish with whipped cream and cherry.

San Francisco: Pineapple juice, orange juice, dash of sour mix, grenadine and splash of soda. Speed shake and add soda.

Grenadine Rickey: 1.5 ounces grenadine, lime juice and soda over shaved ice. Shake.

Sonoma Nouveau: Alcohol-free white wine, soda, and cranberry float. Place ice in glass and add ingredients.

Unfuzzy Navel: Orange Juice, fresh peach and dash of grenadine. Blend.

Fojito: Speed shake crushed fresh mint leaves and green tea. Add Sprite.

A.S. MacPherson: Dash of bitters, sour mix, orange juice and club soda. Speed shake and add soda.—Ed Korry



Previous honorees include **Angelica LaBelle '05**, **Joseph Herndron '04**, **Eunice Fung '03** and **Mashari Perry '02**. Annual winners are featured in *Advertising Age* magazine and *USA Today* and have the opportunity to network and interview with some of the top ad agencies and media companies in the country. In addition, their resumés are made available to human resource managers in the advertising industry nationwide.

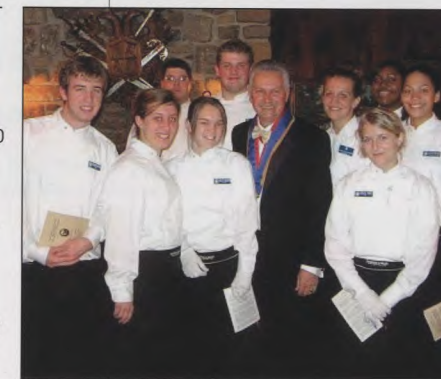
From left, Mike Pasquarella, Denver President Bette Matkowski, Lindsay Morgan-Tracey and Bob Litchard.

D'ESCOFFIER'S CHOICE

J&W President **John Bowen '77** joined the company of Julia Child, James Beard and Joseph Donan as recipient of the 2005 Les Amis D'Escoffier Society Chair Award. In ceremonies held at the Castle Restaurant in Leicester, Mass. in October, **Stanley Nicas '79 HDR**, national chapter president since 1967, presented Bowen with the award made to honor an individual who has done much to upgrade education and skills of the food service industry, and shows total commitment to the cooking profession and continuing efforts to teaching young professionals to become better culinarians.

BACKIN' THE SADDLE

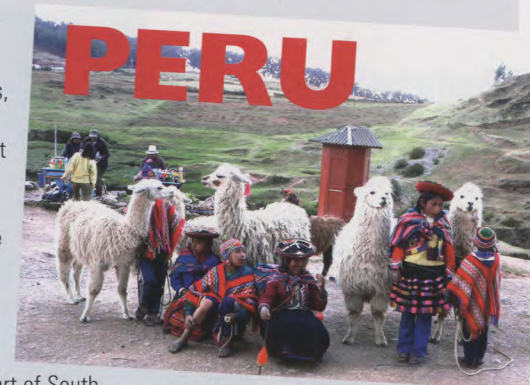
Cowpokes **Mike Pasquerella**, Denver dean of university relations, Campus President **Bette Matkowski**, **Lindsay Morgan Tracey**, director of public relations and **Bob Litchard**, former director of the Denver YMCA and current executive-in-residence at the Denver Campus, gussied up in October 2005 to help with the annual Colorado State Fair Champion Junior Livestock Sale. Organized by the Denver Rustlers, a charitable organization that supports local youth through programs like Kids Café, the event has raised over a million dollars toward college educations for the sale's participants. Outfits were courtesy of the Rustlers.



University President John Bowen '77 is flanked by students at the annual Les Amis D'Escoffier Society Dinner in October 2005. The organization, founded in 1936 to honor the culinary master, has chapters all over the world.

J & W POSTCARD

High in the Peruvian Andes, the ancient capital of Cusco is a perfect starting point for exploring the Sacred Valley of the Inca. Breathtaking mountains ring the city Incas believed was the naval of the earth. In the heart of South America's third largest country, Cusco temperatures average between 55° to 60°F with warm days and cold nights. The rainy season is from December to March. Let **Prof. Kathleen Drohan '05** and the Travel Tourism students in The Hospitality College be your guides:



Dining

Fallen Angel Restaurant: A maze of fantastically-themed dining rooms as much a feast for the senses as the palate. Claw-footed bathtubs turned into glass-topped aquariums double as tables in one, dozens of vases of fresh flowers adorn another. Gourmet fare in décor spiced with whimsy and art.

La Retama: Cozy bar and buffet housed above Plaza de Armas across from the cathedral. Andean musicians and folk dancers who entertain nightly entice all to join in their dance.

La Cava De San Rafael: Elegant and intimate with traditional Andean cuisine. Colonial architecture with open-hearth warmth and spirited Andean music. Plaza De Amas Santa Catalina Ancha

Lodging

Hotel Casa Andina Plaza: A medium range, cozy, rustic Andean hotel just blocks from the central Plaza de Armas; Portal Espinar 142371 (52 84) 23-1733 ventas@casa-andina.com

Libertador Palacio Del Inka: A traditional mansion in preserved colonial style with sauna, jacuzzi and fitness center and Old World elegance; Plazoleta Santo Domingo (51 84) 23 1961 cusco@libertador.com.pe

Monasterio Hotel Calle: Five-star hotel in colonial San Antonio Seminary, built more than 300 years ago. No two rooms are alike and most have oxygen supplement systems to counteract altitude; 136 Plazoleta and Palacios Nazarenas (51 84) 2 1777

Top Attractions

Sacred Valley of the Inca: Ollantaytambo, a village at the western end of the Sacred Valley of the Inca, is the best surviving example of Inca town planning. The town sits at the base of spectacular ruins, with ticketed entrance and local crafts market. **Sacsayhuaman Fortress:** This archeological wonder was built in pre-Colombian times by Quechuas, indigenous Andean people. Remaining are three zigzagging parallel walls built on different levels with massive stones as large as 70 tons. Held together without mortar, stones join in complex and irregular patterns.

Pisac Village: A picturesque Andean market where locals sell their crafts: handmade ceramics, beads, jewelry and textiles.

Machu Picchu: From Cuzco a three-hour plus train ride through rain forests to Aguas Calientes Station, where buses leave on a regular basis for the half-hour trip up the mountain to the entrance of the lost city at the summit. The rugged can hike Camino Inca to the lost village. Trekking independently is prohibited, but licensed Inca trail operators can handle paperwork and arrange porters in advance.

Charlotte Shout! Alumni Reception

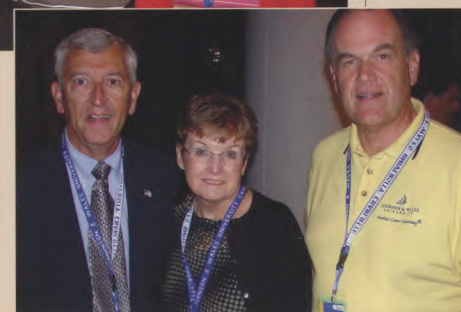
More than 100 alumni and friends of the university attended a reception sponsored by Tyson in September 2005 in conjunction with the annual Charlotte Shout Culinary Weekend. This year honored alumni included Michelle Bernstein '94, '03 HDR, Scott Leibfried '93 and Dennis "Cakeman" Raven '87.



L-r: Mary Margaret Traxler, editor of Charlotte Trip magazine and The Hospitality News; Rachel Goldberg, Jim O'Connor '99 and Chrys Woodson, general manger of La Tea Da's Restaurant and Catering.



Dennis "Cakeman" Raven '87, center, visits the Charlotte Shout! alumni reception after his main stage demo. He is joined by Charlotte Vice President Tarun Malik '90 MS and student, Latisha Walker.



L-r: John Melia '75 and his wife, Ann and Charlotte Campus President Arthur Gallagher. John represented the oldest class at the alumni reception. The Melias live in Wilmington, N.C.

New York City Alumni Reception

J&W hosted its annual alumni reception at the Waldorf=Astoria in November 2005. More than 400 enjoyed the elegant ambiance, great food, and fine wine.



Above, l-r: Juan Soto '02, Kathy Bailey '00, '05 MBA, Jeffrey Cartee '97, '00 MBA, Jay Schwarz '03, J. Smith '04, Michael Bosco '03, Julia Falls '02 and Megan O'Keefe '02.



L.A. Chapter an Active Presence

Jim Ingersoll and Scott Bassin '01 manned the J&W booth at the California Restaurant Show at the Los Angeles Convention Center in fall 2005, and showed off the new Los Angeles Metro Chapter Banner.



B. Vincent Ferguson Jr. '91 and his mother, Miriam Ferguson



L-r: Student Jenday Stout, Tatiana Herrere '00 and student Joshua Lee, assist at the Florida Restaurant Association Show.

Central Florida Networking Reception

In September 2005, the Central Florida Networking Reception was held in conjunction with the Florida Restaurant Association Show.



L-r: Jude Ferreira (J&W faculty), Marina Winberg '05, Steve Labadie '03, assistant manager for Bob Evans restaurants



Alumni networked at a Wildcat Wednesday held in October 2005 at Chef Allen's in Aventura, Fla. including l-r, Nick Quay '03, Karen McGibbon '00, Lisa Sullivan '98 and Hugh Sinclair '99.

Providence Alumni Reception

More than 70 alumni and industry friends gathered at the Westin Hotel in Providence, R.I. in October 2005 for the annual Homecoming Weekend. The alumni council honored Gail Gousie with the Mary F. Carmody Honorary Alumni Award presented by Mary "Murph" Carmody '04 (hon.), for her dedication and significant impact on the alumni community.



L-r: James Fisher '96, Dion Gilbert '98, Beilei Young and Robert Young '89



L-r: Eleanor Weller '89 and Michael Zukowski



L-r: Luann Edwards '02, Mitchell Edwards and Irina Mosyakova '03

Charlotte photos by Melinda Law Rapp; Florida photos by Chris Wagner; Providence photos by Constance Brown; New York photos by E. Lee White Photography

Holding 'Em for High Stakes

Denver Math Professor Draws on Inside Knack

by Lindsay Morgan Tracey and Ann Moan

Don't tell Johnson & Wales University professor Tom Fitzpatrick that math is a subject that has no use in the real world. That may be the common argument made by students who don't appreciate arithmetic's finer points. But Fitzpatrick, a math instructor at the University's Denver Campus, used his math abilities to win himself a seat in the 2005 World Series of Poker (WSOP) Main Event in Las Vegas last summer.

Never mind that poker is the hottest thing going these days, that it's all over television and has become America's favorite new recreational sport. As Fitzpatrick learned, it can be very lucrative. The first prize at the WSOP event Fitzpatrick was in totaled over \$7 million, and he learned that if he was one of the last individuals at the final table, he could walk away with over \$1 million in cash.

Fitzpatrick has been playing Texas Hold 'Em poker, the most popular version of the card game, for a few years. It was a natural hobby for a man with a mind trained in statistics and mathematics. (In Denver, he teaches survey, math lab and statistics.) Fitzpatrick uses cards in class when discussing probabilities—a big part of poker playing. The class watches previous World Series of Poker tournaments, and discusses the probability that a given hand will win the pot. Whether watching a tournament or playing in it, these probabilities are important in figuring out who's most likely to win a hand. Fitzpatrick's abilities paid off. He bought into a \$30 satellite game in the spring, won that, and earned

himself a \$10,000 spot in the WSOP event in July in Las Vegas.

Fitzpatrick arrived at the Rio Hotel the night before the tournament started. "I was blown away by the scene," he says. "There were hundreds of poker tables, a separate poker merchandise convention, thousands of fans, and they were all in Vegas to participate in the WSOP." When he walked into one of the poker rooms, he recognized, much to his delight, several of the pros he always saw play on TV. He made it a point to get close enough to overhear the table chatter. "I couldn't believe how star-struck I was. But there were legends like Johnny Chan, Doyle Brunson, Phil Hellmuth, Gus Hansen and Annie Duke," he says. "And I was there to play against them! It was a hard concept to grasp."

In fact, there were so many players that they had to break the first day of tournament play into three days. Fitzpatrick randomly drew to start play on the first day. "I was very nervous to play against the other, more experienced players," he said, and nerves are never a good thing. All players started with \$10,000 in chips, and after the first hour of playing, he was down to about \$8,500 in chips. "Still, I had delusional thoughts of besting almost 6,000 players over a grueling seven-day marathon tournament!"

Then, his luck turned, and Fitzpatrick went on a nice run and brought his chip stack up to roughly \$29,000. By dinner break, he was the chip leader at the table and feeling good. "Most important, I was having fun," he says.

Unfortunately, Fitzpatrick says his lucky run was short-lived, as he went card-cold for a few hours and got down to about \$6,000. Around midnight, the tournament directors decided that they were to play until the initial 1,900 players from day one were reduced to 650. By 2:30 a.m., he was barely hanging on when they announced that—finally—they'd reached the 650 mark. Fitzpatrick made it to the next round with \$8,450 in chips.

Fitzpatrick had two days off while the others battled it out. He had the opportunity to watch other players sweat it out knowing that he was already at the next level. But he also knew he

had his work cut out for him—the average chip stack was around \$30,000 entering day two.

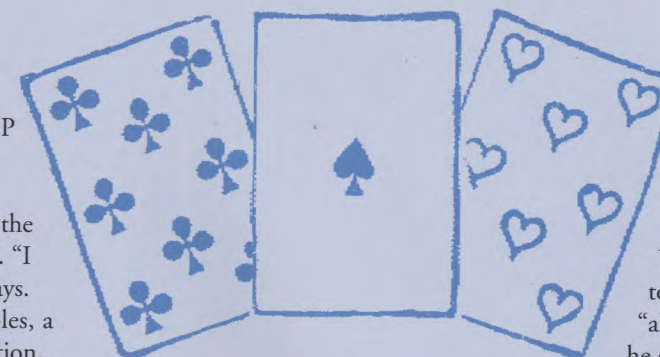
When the day arrived, Fitzpatrick had to move quickly. He was looking for an "all-in" hand. Fifteen minutes into play, he got it. He was dealt a pair of threes and

was called by a player with a pair of queens—a better hand, depending on how the other three cards turned. In the background, Fitzpatrick heard three J&W colleagues who traveled with him cheering him on. Still, he figured his time in the WSOP was done. But he drew a third three, won the hand and doubled his money. He doubled up again just a few minutes later and by afternoon, he was up to \$50,000 in chips. "But just as quickly, I lost half of it," he says.

After the dinner break, the pressure was really on. Seven-million dollars was at stake. Fitzpatrick knew it was time to double up if he wanted to make it to day three. He had a pair of 10s and went all in. He was called by a pair of jacks, and this time his luck buckled. His time was up at the WSOP. He played a total of about 24 hours, and went out in approximately 800th place. The WSOP started the pay-outs at 580th place, which meant he missed the money by only a couple of hours. An amateur from Australia won the jackpot, and walked home with \$7.5 million. Still, it was a phenomenal experience for him. "I played with some of the best players in the world," he says, "and even outlasted a few of them."

Of course, Fitzpatrick was disappointed. His passion for the game comes from the love of competition... and the thrill of the win, of course. "But overall I was pretty happy with my play and really was floored by the whole experience," he says. "After all, that \$30 buy-in went a long way." Any way it's cut, that's smart math.

Tom Fitzgerald, right, a math instructor at J&W's Denver Campus, had a seat next to the dealer at the table for the World Series of Poker at The Rio casino in Las Vegas in summer 2005.



FORMING AMAZING MEMORIES

*Hospitality's
Familiarization Tours
take students beyond
geographic borders*

By Cathy Sengel

*Photos by Cathy Sengel
Ikuo Nakano and Dwight Moffett*

Travel-tourism students on their fall 2005 FAM tour were overwhelmed by the spectacular panorama from a shelf at Machu Picchu in the Peruvian Andes. Top, right: The group ascends ruins at Ollantaytambo, the best surviving example of Inca town planning.

It's 8 a.m. on a November morning in Cuzco, Peru and student Yumi Shirahama is standing outfitted in traditional native costume in the lobby of the Casa Andina hotel. As one of three tour guides for the day, she and teammates Briselys Marichal and Dwight Moffett are passing out programs, bottled water and a map of the journey to come. A bus is waiting to carry 21 Johnson & Wales students through the Sacred Valley of the Inca.

In the last 22 years more than 1,600 students in The Hospitality College of Johnson & Wales have traveled to places like Thailand, Morocco, France, Hungary, Spain and South Africa—every continent but Antarctica. All were planning careers in the hospitality industry, and through the labor-intense travel-tourism practicum, many experience their first journey to a foreign land. While immersed in a different culture, each planned activities, arranged meals,

gave talks on the history, arts and architecture of the region, and gained insight into the trade of hosting travelers.

Beyond the intern training students get as guides at airports and visitors bureaus closer to home, the required week-long FAMiliarization or "FAM" Tour shows them the wider world, opens their eyes to people and possibilities, and for many, alters their perspective of life.

"My travel practicum for the fall trimester of 2005 would probably have to be the most interesting, most time-consuming, most work I have ever seen in my life; but also the most rewarding and overall, the best experience for me in college thus far," wrote Stefan Marquis on return.

"I knew going into this trip that Peru was a relatively poor country, financially speaking. But while I was there, I learned about their culture," said Ashley McGlinn. "They are [in many ways] a far richer country than the U.S. is right now. They take such pride in their ancestors and their history. It defines who they are today. I also learned about innocence. The difference



between [citizens of] the U.S. and the Peruvians is their innocence does not diminish as they age."

The adventure is meant as a total immersion experience. "The idea of the Familiarization tour is to become familiar with a destination, and to see and learn as much about that destination as possible," says Prof. Michael Sabitoni, chairman of the International Center for Travel Tourism Studies in Providence.

"It's putting together all the theory that they've learned in the classroom into the real life experience," seconds Prof. Kathy Drohan '05, practicum director.

No mistaking, the excursion is a marathon. It's where instruction meets the road. "Don't you think for one second that this is going to be a vacation," Sabitoni used to tell students. From the predawn departure from Warwick, (guided by Jerick Vieira and McGlinn) to the midnight return from Lima (guided by Jesenia Guzman and Christina Robey), the week abroad is mentally and physically challenging. While Drohan, a veteran of 16 tours, arranges flights, hotels, and local guides, student groups are responsible from daily wake-up call through dinner and beyond for activities and scheduling. FAM is an indoctrination.

"Aside from the cultural aspects, we want to give them a complete picture of what it's like to travel as a group," says



Drohan. Airport security, customer service, types of hotels and affiliations, locations, cleanliness, amenities, rating systems—students need to be familiar with the myriad of details involved in trafficking the masses internationally—the documentation, the visas, the incalculable variables.

"A first-class hotel in Europe might not be the same as a first class hotel in the U.S.," Drohan notes. "No matter what part of the industry they're involved in, they all need to know something about travel. Even if they're behind a desk, they still might be sending people to other destinations."

As travel experts their responsibilities will be huge, she adds. "Some people save their whole lives to go on a trip and it's up to that tour guide to make that trip a memorable experience." Attention to details, and group and individual needs is stressed and essential. Traveling with classmates for a week tests tolerance. "We emphasize that everybody's important. If the driver doesn't show up on time then the tour can be a bust."

To be tour guides, they will need to know their audience, adapt to the group and deviate from programmed routine if necessary. Students are reminded to watch and interact with the professional guides in their presence as examples of what does and doesn't work.

On a golden Peruvian morning Shirahama is quietly vigilant, lending a ready hand to assist her charges stepping up into the bus, watching baggage and



casting an acknowledging smile to baggage handlers. The day's tour covers more than 150 miles exploring lush, mountain-ringed valleys and fertile farmlands stretched across high Andean plains. Students hike and explore Inca ruins at Ollantaytambo; they shop in the old market village of Pisac, making a wide sweep through breathtaking landscapes before returning to Cuzco for dinner. Reservations and menus for 23 are negotiated in advance by the group in charge of the day. One night it's gourmet cuisine at the fantastical Fallen Angel, another vicuna steaks and seared lamb at La Cava De San Rafael. On this

evening, rustic fare and Andean performers at La Retama entice all in the party to join in the dance. Following dinner, the entire group critiques the day's guides, and students make entries in journals they're asked to keep. Native-made pins are distributed as gifts to each participant, courtesy of the guides. Talk turns to plans for the next day's excursion to Machu Picchu, when, as Sabitoni jokes "the vicious cycle will start all over again."

Past groups have toured Quebec in horse-drawn sleigh, climbed a volcano in Brazil, snorkeled in Costa Rica, trekked on elephant through the jungles of



Thailand, traveled camelback in Turkey and danced at Carnival in Brazil. From the Waterford factory in Ireland to the Charles Bridge in Prague, joined by common destinations, alumni reconnect over the years with one question, "Where was your FAM trip?"

Part of the Package

Though FAM origins date back 15 years, J&W's practicum program predates the trips by at least a decade. In earlier days, Prof. Chris DeSessa and Sabitoni shared a split classroom switching between theory for half the day and training on American Airlines SABRE computer system, the industry standard, for the other half. Students back then put in time at J&W's Hearthstone Travel service at the J&W Inn. Later a "booth"—consisting of a folding desk with blue skirt—was set up at R.I.'s T.F. Green Airport to offer assistance to travelers. Then Collette Tours, now a long-time partner, signed on to pay \$10,000 per teaching assistant to subsidize those who worked in their departments from ticketing to accounting to tour management. Rotations have since been added at the Rhode Island State House, the Providence-Warwick Convention and Visitors Bureau and on cruise lines through J&W's North Miami Campus. The program's base of operation at T.F. Green has grown to a permanent and professional presence.

"When we started, everyone thought about our program as a travel agency program, but now we've broadened out," DeSessa says.

Back two decades, travel was an

Clockwise from left, the remains of Inca dwellings on Machu Picchu; two young Peruvian natives in the Sacred Valley of the Inca; J&W students (back to front) Jerick Vieira, Jessenia Beato, Yumi Shirahama, Ashley McGlinn and Jennifer McRobbie at their hotel in Cuzco; Briselys Marichal giving gifts to local children; a baby with mother at a Lima cathedral.



arranged luxury. Today it is a commodity, as nuanced as the world's cultures. Travelers' interests are more diverse, reflecting the increasing need for broad expertise.

In response to industry trends, The Hospitality College offers degrees in global tourism management, international hotel and tourism management, and hospitality management. Eleven focused concentrations, with instruction in everything from media relations to nutrition, provide added study in areas as diverse as entertainment management, tour management operations, entrepreneurship, hospitality sales and meeting management, cruise line management, casino and gaming operations and adventure, sport and nature-based tourism. "[Specialties] speak to how industry is changing," says Sabitoni. "No longer do people just want to sit on a motor coach and be pointed out things to view. They want to be part of it. We're trying to give students a feel for the whole travel industry—from hotel management to cruise lines and tour operations," says Sabitoni.

All, he adds, are geared to providing



Above: Student Yumi Shirahama dressed in Andean garb on her day to act as tour guide while below, l-r, students Sarah Ouellette, Kimberly Lombard and Amy Friedman were "Luminaries" in pink for their day as guides.

a solid foundation for one of the planet's fastest growing fields. Hospitality is the number one industry worldwide, coming in first, second or third in every U.S. state. One out of eight Americans is employed in the industry directly, and forecasts predict that number will swell by close to 18 percent through 2012.

Sabironi considers Johnson & Wales' program the best preparation in the country. Every Providence student channeled through the Miami cruise concentration alone is now employed with a cruise line, he notes. "Collette turned into an entire concentration. They lecture for four classes in 11 weeks." In December, the college received the Institutional Award from the International Society of Travel and Tourism Educators for significant long-term contributions to the field. "Once the travel agency was the only rotation [students] had," says Sabironi.

Practice Makes Perfect

Today, through the required FAM tour, students can experience, first-hand the demands of a career in the field. "Without doing research, [being a guide] appears to be a fairly glamorous job, but the amount of travel alone involved can take a toll on personal life, Drohan observes. Most often, a week on

the road assuming the role doesn't deter students from going into travel, it helps them define where they want to be.

After a day's expedition white water rafting down the Urubamba River, Jesse Betts decides that running a similar operation in some aspect of adventure tourism might be his focus upon graduation in 2008. Kimberly Lombard knew before, she wants to work as an airline stewardess. Shiramama, unlike most, already a seasoned world traveler with passport wallpapered with stamps from Spain to Mongolia and beyond, will work as a guide before returning to do the same in her native Japan.

Regardless of career goals, however, FAM tours, for many, are life altering experiences. Sabironi talks about a 1992 trip to Russia where students, gathered for a photo in front of St. Basil's Cathedral in Red Square, were encircled by a group of youth four deep. "I watched how in an instant the students went from fear to curiosity to friendship as they realized Soviet youth were hungry for interaction with young Americans. By the end of the exchange our students were giving away the blue jeans they'd worn the day before."

Drohan points to a 2004 trip to South Africa where students were overwhelmed to tears by the scars of apartheid, and the sights and depth of the experience. She's noticed similar reactions to Peru.

"Each one of these countries is amazing, but it's the ones off the beaten path—not westernized, the older cultures, when they're able to observe and experience a culture very different from their own—that seem to have the biggest impact."

She is always surprised by her students' impressions when she reads their journals or hears them speak of their experiences afterward.

"Kids get to our kids. Someone holding an infant and asking for money; the little kids going to school with their uniforms on or skipping and holding their father's hand—when they're looking out the bus window, that's what they're noticing, more than the natural beauty, it's those little things."

"To experience life, you can't just look at pictures," says Betts of the experience. "You have to touch, feel and see these places."

FAM tours, like hospitality, breed interaction that goes to the heart of human bonds and beyond national boundaries. Students' perceptions are altered by new perspective.

Vieira admits he came to Peru with long-held misconceptions about poverty fueled by lack of education or motivation. "It became apparent that my preconceived judgments were ungrounded or worthless. Peru is a wonderful nation that is open and loving to visitors, with a great tradition and pride in who they are... In Peru, unlike the U.S., there is no stress; people take their time and enjoy life as it is."

"They [Peruvians] seemed very content with their lives, regardless of their economic status," wrote Sarah Ouellette. "One Peruvian told me, 'It is what we human beings do; we help each other when we are in need,' after I used the restroom in his café and he refused to take my tip."

"You don't need materialistic things in life. Your family, friends and comfort from others will give you the strength you need to get by and get by being happy," observed Moffet of Peruvian lifestyle.

Marquis is sure his journey to Peru is one of the greatest learning experiences of his life. "No words can describe the genuine camaraderie that we had on this trip and throughout our practicum. It was a glimpse into what makes this industry so great. Learning how to plan, coordinate, direct, research, and to be of service, truly makes us better students and overall better people." ■



SCORE ONE FOR THE GREEN MONSTER

By John Parente

Photos by Butch Adams,
Pawtucket Times

Fenway Park, Boston. To the average baseball fan, it's one of the last vestiges of a bygone era. To a New England baseball fan, it's a veritable shrine, a regional treasure, dripping with the history of America's Pastime in every nook and cranny of the venerable ballyard.

And there, inside Fenway's left field wall, the renowned Green Monster, sits one of Johnson & Wales' own, moonlighting as the keeper of one of the most famous and unique sites in all of sport.

Dan Booth, director of athletic communications at the Providence Campus by day, spent the 2005 baseball season as one of only three people who work behind Fenway's manually-

operated scoreboard by night for all 81 Boston Red Sox home games. Within a few months, his story has reached a coast-to-coast audience, and he's been featured in everything from national publications like the *Sporting News* to dozens of more regional media outlets.

It all began with a phone call to the Providence Campus athletics office, from the dean of "The Wall" trio, Chris Elias, the former

sports information director of Boston's Emerson College, and a longtime friend of the Johnson & Wales Department of Athletics. Elias was looking for someone who could basically devote six months to make Fenway Park a second home. Generally considered one of the dream jobs among New England's sports-crazed fans, the right guy at the right place at the right time just happened to be Booth. It took Booth about 26 seconds to decide that he was the ideal guy for the job.

A couple of interviews with Red Sox brass, a short training session just days before the season opener, and, presto, Booth became a full-fledged member of a very elite society. He was a Fenway scoreboard op. Amid all of the pomp of a very special Opening Day, when the team celebrated its break from its 86-year-old championship curse, Booth began his scoreboard operating career.

"Opening Day was the best day on the job," Booth reflects. "The electricity of the celebration, the raising of the banner, the ring ceremony, everything. We had (Celtics legend) Bill Russell and (Bruins Hall of Famer) Bobby Orr talking with us inside the wall before they were introduced; (Patriots stars) Richard Seymour and Tedy Bruschi came in to see us and to see how to operate the scoreboard. It was great."

For all of the notoriety, admiration, and attention that Booth has received since the first week of April 2005, however, the job is definitely not one of total glitz and luxury.

Once the umpire yells, "Play ball" and the game begins, Booth has nowhere to roam until the final out is made. He and his two partners are cramped inside the dusty old belly of the Monster. Two-foot by three-foot green-painted metal plates with white numbers painted upon them hang on rusty rods almost directly behind the workers—no more than eight feet from the small slats where Booth and the others watch the game from inside The Wall. Aside from an occasional visit from left fielder Manny Ramirez, there's little attention paid to the trio, unless a mistake is made when the numbers go up for public review following each run, hit, or error, or until each score of another game is updated. Have to heed the call of Mother Nature? Best of luck. No one's going anywhere until the game is over.

Along with the tight and dusty working conditions, the hours are long. Booth must be on the job for setup two hours before game time. (That's usually at about five o'clock for a 7:05 p.m. start.) Following each game, there's a cleanup process that generally takes between an hour and 90 minutes. Tack on the hour drive from Booth's home in Seekonk, Mass. or his office at the Harborside Campus to Fenway, and we're talking an eight-hour chunk of a summer day. For Booth, that's only part of his daily routine. He must also take care of his Johnson & Wales duties, which include



statistical updates, game accounts, media relations, and the myriad of things that he does to promote Wildcat athletics.

The pay? Let's just say it's a surprisingly mere pittance for the time spent at the field, the drive, and the fact that Booth drove to and from Boston at the height of the past summer's spiking gas prices. But he did get to see every game gratis, parking was free, and he had access to those neat media spreads in the clubhouse. Mmm, good. Surely, for a Sox fan, money isn't everything.

There's pressure too, especially in the late stages of the season, during a pennant race with over 35,000 fans watching other scores. "Everybody looks at the scoreboard," he says, recalling one missed assignment. "The control room would call to give us a Yankee update, and ask us to stage the placement between at-bats. We inadvertently changed that score between pitches to Manny (Ramirez), and we completely messed him up."

And you certainly don't want to hang up an "8" when two-plus-three-plus-two equals seven. Remember, there's safety in anonymity, and everyone is watching.

Booth's passion for baseball and his love of the Ol' Towne Team, however, far outweigh the pitfalls of the position. To be able to say you've worked inside The Wall is a badge of honor that only a handful among the masses of Red Sox Nation have ever earned. Around his Johnson & Wales office, and within his community, he's become just a few strides short of a legend. Requests for tours of the scoreboard or for tickets, leftover batting-practice balls, or for a piece of turf or a bottle of dirt from the warning track became routine. Though it was tough to say "no," Booth had to ferret out what

he wanted to do from what he could do for his circle of buddies. Sadly, that didn't amount to much.

For all of the anonymity that the position should really deserve, Booth has had more than his 15 minutes of fame. In August, an impromptu visit by the oft-controversial Ramirez into the wall—as the game was being played and, in fact, just as a pitch was being thrown—cast the scoreboard operators smack in the middle of the fray. "Manny just liked to visit us," said Booth, "but on that one, he picked a really bad time to come on in just to say, 'hello.'" He recalls

with a chuckle that those Ramirez visits into the wall were usually for nothing but quick snacks. "Manny likes fruit and water," Booth says.

Then there's Booth's aversion to ladders. Earlier in the season, Booth hurriedly tried to update a National League score, stumbled and clumsily fell to the ground. Over 30,000 fans robustly applauded his *faux pas*. Unfortunately, his second spill was much more serious. With just six games left in the season, atop the ladder, removing those metal plates from the Cubs-Pittsburgh game, he slipped and fell again. This time a badly broken wrist required a pair of surgical procedures to correct the break. He's still wearing a cast following the September 2005 incident.

That injury may have helped Booth make up his mind about a second year behind the wall which, he says, seems unlikely, while adding that he's so lucky to have gone through the experience. If Booth does decide to hang up "hangin' 'em up," he'd be able to start recounting what very few can: stories of lore that make the Fenway experience unlike any other in sport. ■

fat chance

Addressing the problem of obesity in America

By Kim Lawrence

In a recent visit to Johnson & Wales, Graham Kerr '03 HDR, enthusiastically discussed his latest passion: fostering healthy eating habits. In 1974, through a partnership with Cornell University, the nation's first celebrity chef began exploring the nutritional data behind the dishes he so flamboyantly prepared as television's "Galloping Gourmet." In the four-channel days before the Food Network, Kerr's program reached an estimated 200 million people per episode and his cream-, butter- and booze-laced cooking style graced many plates and influenced palates across the world.

Though some knowledge of fats and calories of individual foods was mainstream at the time, experts lacked a holistic understanding on how macronutrient components fit together into the finished dishes we prepare and consume every day. Using the standard contemporary nutrition textbook, nutrient values of thousands of foods were fed into Cornell's advanced mainframe computer. Researchers then turned to Kerr's cookbook for a dish to analyze. "It was cannelloni from Bologna, which is one of my favorite dishes. And the portion size is," Kerr gestures with his hands to indicate a full plate. "One [cannelloni] is covered in sauce béchamel and the other one with the marinara sauce...I ate every morsel of it every time I ate it."

The recipe came out at close to 1900 calories, with 120 grams of saturated fat, he recalls. "I looked at that, and I knew enough to say, 'This is almost lethal.'" At the height of his international celebrity, Kerr experienced the same emotion dieters feel today when their eyes accidentally catch the nutritional information on the wrapper: sticker shock. And it forced him to question the ethical implications of his chosen career. At the same time the American diet was beginning to shift from one plagued by malnutrition to one threatened by over consumption.

In the 30 years since that first scientific analysis, statistics continue to support what Kerr suspected then: diet can be deadly. Estimates of annual obesity-related deaths in the U.S.,

depending on source, range from a conservative 112,000 to upwards of 365,000 according to the Center for Disease Control (CDC). The percentage of obesity among Americans has risen from 13 percent in 1962 to 23 percent in 1994 and by the year 2000, reached an unprecedented 31 percent. CDC claims obesity rates have doubled in the last 25 years for adults and children and tripled among teenagers. Some fear this trend, if it continues, could bankrupt the country's healthcare system.

As one of nation's top culinary institutes, in 1999 Johnson & Wales launched its culinary nutrition program, the only program of its kind accredited by the American Dietetic Association. In April 2005, the U.S. Department of Agriculture (USDA) selected Johnson & Wales to help introduce its new MyPyramid nutritional guidelines—the program offered the perfect backdrop to the messages of healthy eating and physical activity. USDA Deputy Under Secretary Kate Coler told the 120 students in attendance, "You are ambassadors for healthy eating, proper nutrition, and helping Americans to eat nutritionally balanced diets." Many J&W grads had already met the challenge. Today through programs, startups and innovative solutions, J&W faculty and alumni are making gains toward tackling the seemingly insurmountable epidemic.

Too Much of a Good Thing

So why are Americans eating more? Suzanne Vieira M.A., R.D., L.D.N. director of the culinary nutrition program at J&W, pinpoints the two most powerful factors: increasing portions and decreasing prices. At the same time the American diet was beginning to shift from one starved from too little to one stuffed from too much, the combination of free trade policies and corn subsidies under Gerald Ford created a marketplace flooded with inexpensive ingredients for high-calorie, low-nutrient foods. Restaurant portions have ballooned to two to three times larger than a standard serving size.

To the recipe for fatter, just add marketing. With annual revenue of \$500 billion, the food industry can outspend any federally-funded program, no matter how well-intentioned. Additionally, junk foods receive the majority of advertising dollars. The more highly processed the food product, the higher the potential profit margin; the higher the profit, the more advertising money is available.

Dorothy Brayley '00, chair of Rhode Island Healthy Schools Coalition and executive director of nutritional education nonprofit Kids First, a R.I.-based initiative dedicated to incorporating hands-on dietary education into elementary curricula, has noticed the effects of marketing on the youngest consumers. Where a vacuum in nutrition information exists, she says, the food industry happily fills the void. "The whole reason I got into this," explains the former caterer and J&W culinary instructor, "is that when my children were in elementary school, and I was doing chef demonstrations, I found that fourth graders couldn't identify a grapefruit. And it just blew me away."



Chef Elaine Cwynar, an instructor in J&W's College of Culinary Arts, conducts a session for the "Chefs with Children" classroom workshop at the Nathaniel Greene Middle School in Providence, R.I.

While woefully unfamiliar with whole foods, grade schoolers show a detailed knowledge of processed foods. "At two years old they could say 'French fry.' I think I held up a strawberry passion fruit Roll Up and they could identify that flavor from the package color. That was an awakening for me that our kids were becoming more and more removed from [whole] food," she recalls.

The experience drove her to found Kids First eight years ago. "Kids know what's marketed to them. Families are becoming more dependant on fast food; people are more on the run; our poor fresh fruit and vegetable industry doesn't have the same kind of marketing dollars that our processing companies do, so we're clearly at a serious disadvantage with our children knowing what fresh fruit and vegetables are. That's part of the problem."

Innovations intended to drive sales have affected lifestyle, encouraging eating in more places and eating away from home, adds Vieira. "Twenty years ago, were there cup holders in the car?" she asks. "It's lifestyle; it's our American way that you always have something to eat with you on the go in the car. Now the food companies are vying for that spot... [Car time] is a primary eating opportunity... The results are an environment that predisposes Americans towards obesity." Unfortunately, what may be intended as time management invariably results in "unconscious eating" or eating to feed without focus on content. Coupled with over-reliance on convenience foods, the result is Americans eating a larger quantity of lower quality, higher calorie foods.

Vieira blames lack of family time, lack of cooking skills and the demise of family meal time. "It's a heat-and-eat generation, and now we have multiple generations of heat-and-eat. No one knows how to do anything unless it comes out of a box."

Brayley also blames a lack of basic knowledge among adult consumers. "We're blown away when we educate parents as to the mixed messages they receive regarding nutrition from the media."

Consumers, inundated with trend-related nutritional advice in the media—which Vieira calls information overload—are clamoring for clear cut guidance. "I think they've been bombard-

ed with information, the good, the bad and the ugly with food," Vieira says. "It's the flavor of the month as far as what food is in and what food is not. It can be very confusing."

But it's not all about nutrition, she emphasizes. It will take more than a new logo on the back of the cereal box to overhaul America's eating habits and sedentary behavior.

Scott Smith and Laura Brieser-Smith, M.P.H., R.D., C.H./F.I., instructors at J&W's Denver Campus, offer their culinary expertise in a partnership with the Colorado-based Program ENERGY, a youth diabetes prevention project, trying to bridge that gap. "The primary focus is on providing kids with cooking skills for healthy foods they can prepare, and helping them to expand their food preferences," explains Brieser-Smith.

Funded by the National Center for Research Resources, National Institutes of Health (NCRR/NIH) Science Education Partnership Award, the outreach effort partners scientists and chefs with elementary school classes to teach hands-on lessons on nutrition and biology. Child-to-parent communication is used to increase parents' physical activity, healthy diet and knowledge about diabetes.

Their work addresses a growing need. As consumers cook less and less, the result is "a disconnect, even in the consumer's mind between food and nutrition," Vieira explains. "When they think of nutrition, they think of vitamins, minerals, pills, the magic bullet, and then they think about food. But they don't think of food as being the means by which you get all those vitamins and minerals." The psychological barrier has led to the rise in "functional foods," the ubiquitous shakes, bars and pills, whose use, in turn, perpetuates this divide.

"They think you need to take supplements..., that they have to have this faux food, the bars and all that stuff to be eating well versus just eating great food." The result is a slew of products being marketed to the consumer by pharmaceutical companies. Formerly hospital supplements used exclusively "when someone was dying and couldn't eat at all," these meals in a can now line grocery store shelves, Vieira says.

Instead of drinking their meals or eating a bar for lunch, consumers should be connecting more with wholesome foods. "Without food, there is no nutrition," she emphasizes. "Our students can bring that back and reconnect, because they can combine their nutrition knowledge with their knowledge of food and put it in very concrete terms for consumers."

Tamara Goldis '02 uses the skills she gained through the J&W culinary nutrition program as the "nutrition maven" for the nonprofit Center for Science in the Public Interest. Through the Center's *Nutrition Notes* newsletter, Goldis helps educate adult consumers. "Every day I deal with the intimate details of food labels, trying to catch the

mistakes that many large companies make with their labels so that we can show our subscribers the correct information regarding the food that they buy."

Her job centers around compiling huge amounts of nutrition information from a wide sampling of products and companies, and finding those that stand out, nutritionwise, by category. "My nutrition and culinary background from J&W has really helped in being able to pinpoint products that will be high in fat, or salt, based on reading the ingredient list," Goldis says.

The Great Divide

Kerr, now promoting outdulgence.com, a system of eating that emphasizes social responsibility, also identifies a psychological rift in the mind of the American consumer, between nutrition and sensuality. Until obesity experts close that divide, Kerr warns, the problem will remain unsolvable.

"The human brain in very simplistic terms is split up left-hand, right-hand brain: right hand measures what a cheeseburger feels like and the saltiness of the French fries and the cold of the gulp and it knows all about that. The left-hand side of the brain is logic applied to that, and it knows you can get one of those for \$1.99. And that's about its extent of its logic: 'I'm hungry, I want this, I know what it's like and it's going to cost me \$1.99.'"

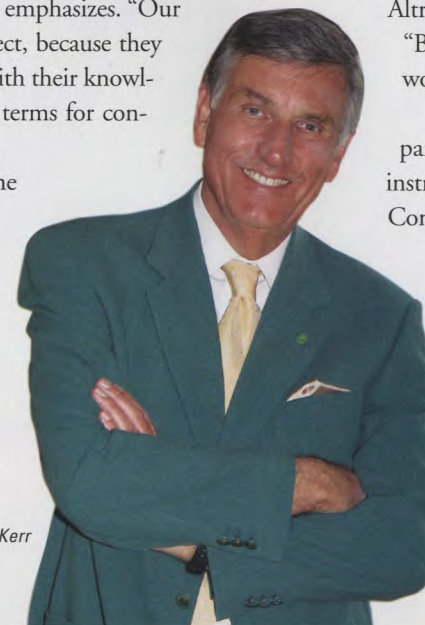
Too often, the small amount of information well-meaning operators and educators impart, evokes reactionary response. The consumer's right brain, explains Kerr will respond "Get that bloody number out of my sight! I'm gonna have a burger and don't you try and tell me!" The result is antagonism and turmoil.

That reality puts food service operators in a difficult bind—do they give consumers what they say they want—healthier options—or what they order most—indulgences?

Whose responsibility is it to set the consumer straight? Kerr turns to the food service industry itself. "I think so often in our world today, we are creatively exploited, not creatively served. The food industry...has to make a decision whether they are going to become exploitive or truly serve the public."

A CEO has one criteria basically—to make a profit. "What I'm asking people to do, is, by all means make a profit. Altruism in and of itself, doesn't work," Kerr says. "But to have an altruistic edge to what you do, does work, I think."

Inroads to industry are being paved. Through a partnership with the Compass Group, culinary instructor Todd Seyfareth '01, has been traveling to Compass' training centers, using the skills he gained in the culinary nutrition program to educate its corporate trainers. The trainers, in turn educate their chefs, and the skills—specialized menu building, cooking low fat, high flavor foods—spread by contact to Compass' employees. "We're trying to make steps in the right direction," promises Seyfareth. ■



Graham Kerr



Opening the Door to Ethics

*Florida educator
writes the book
on wrongs in
hospitality*

By Marie Cirelli

KAREN LIEBERMAN can recall exactly where she was when she got the idea for her first textbook on a subject that has received little attention from researchers across the nation. She sort of laughs and frowns recalling it, because although it was a good idea, she wasn't in a very good situation when it happened.

Lieberman, chair of The Hospitality College at the Florida Campus, was teaching a study-abroad class in the Alps with her husband Bruce Nissen, director of research at the Center for Labor Research at Florida International University. Nissen had come along to teach the hospitality ethics portion of the class. He has a background in philosophy, and the pair had been giving seminars together for years.

However, what would be a normal study abroad trip turned into something tragic when Nissen's lung collapsed. He

had to be transported to a hospital in the village.

Without Nissen to help her teach, Lieberman would visit him every day to check on his health and also talk about the course. The two were spending so much time together discussing course material that one day in the hospital, they decided to combine their knowledge into a textbook.

"Over the years, my husband and I have given many hospitality ethics seminars together, merging our different areas of expertise, one of his being in ethics and one of mine being in hospitality," Lieberman says. "We often bemoaned the fact that little text existed specific to hospitality ethics, so we finally decided to write our own."

And that's exactly what they did. Lieberman and Nissen sat down to write "Ethics in the Hospitality and Tourism Industry," a textbook to cater to hospi-

tility students studying ethics. The 12-chapter book discusses issues specifically related to the hospitality industry such as bribery, whistle blowing and racial discrimination—all situations that hospitality students will face in their careers.

The first section of the book highlights major age-old ethical theories such as utilitarianism and Kantian and Aristotlian ethics. In the second half, theories are applied to hypothetical and real life cases. The objective behind the book is to stimulate students to apply ethical reasoning to situations that they may encounter in the field.

Last time she counted, there were only six colleges and universities in the nation that taught hospitality courses. So it's no surprise that little research has been published on hospitality ethics.

But it appears that one is needed. *The Journal of Hospitality & Tourism Education* reported that out of 37 differ-

ETHICS IN THE HOSPITALITY AND TOURISM INDUSTRY

KAREN LIEBERMAN
BRUCE NISSEN

ent areas, ethics was ranked as the most important area for hospitality students to study. In fact, when Lieberman released the book at the International Council on Hotel, Restaurant, and Institutional Education (CHRIE) Convention in Las Vegas, several industry professionals agreed.

"People have said to me 'Wow this is really needed,'" Lieberman says.

Dick Brush, dean of The Hospitality College in Providence, also agrees that the textbook is important to the study of hospitality. Recent ethical issues in the business world prove just how risky business can get when people start dealing with ethically questionable situations. In fact, Brush says he knew of a number of cases where companies in the hospitality industry were involved in ethical issues that resulted in the principals going to jail. "It's on the public's mind that ethics is an important topic, and I think we as educators have the obligation to address these issues," Brush says.

Wally Pretelt-Kieswetter '02 knows how important it is for professionals to have their own set of ethical standards. Pretelt, who now is an organizational culture officer at Banco Continentalde in Panama, has been in situations before where he's had to use his ethics to help steer through difficult situations.

"Not having the same ethical views as the company you work for can be challenging and will affect business tremendously," Pretelt-Kieswetter says.

"This is because decision making is the key in dealing with delicate situations."

Case in point, while Pretelt-Kieswetter was working in the guest relations department on a cruise ship, he was faced with an issue that called his ethics into action. A purser, in charge of finances and guest relations on cruise ships, approached him with suspicions about something he found in one of his roommate's drawers. Pretelt-Kieswetter says that exactly two weeks after the purser approached him, a guest called looking for a digital camera.

Not realizing that the item the purser found was the camera that the guest was looking for, Pretelt-Kieswetter reported back that the search for the camera was negative.

However, Pretelt-Kieswetter then noticed the purser's roommate had a new digital camera. That's when he called security to handle the delicate situation that ended up with the roommate confessing to taking the camera.

Helena Diaz '02, sales assistant at Intercontinental Hotel in Miami, is also aware of questionable scenarios that commonly take place in area hotels. Working in the industry, she has learned that hotels tend to show favoritism toward guests they expect to bring in heavy revenue. It's a common practice that some in the industry don't see as unethical.

"Luxury hotels will sometimes offer complimentary room nights and amenities for large clients because of the tendency for them to return and keep bringing back business," Diaz says.

According to Eugene Silverstri '85, general manager at the Hilton Myrtle Beach Resort, other questionable practices include granting complimentary rooms in return for favors, and accepting gifts from vendors trying to solicit the hotel's business.

"In years past, sales people would encourage you to buy their product line, not so much because of service and quality, but because of the perks they would give back to you," Silverstri says.

She adds that it is important now more than ever to make sure that industry professionals perform ethically because of standards that came with the passage of the Sarbanes-Oxley legislation, placing strict rules on accounting practices.

"I think as we've seen with all the Enrons and the Worldcoms and the evolution of Sarbanes-Oxley, we're all under a big spotlight now more than ever before," Silverstri said. Stricter accounting procedures trickle down to the hospitality industry, forcing hotels to account for everything, he adds. If a hotel gives away complimentary rooms and other goods, it's going to show up in the books.

Alumnus James LoBosso '87, general manager at Loews Philadelphia Hotel, says that ethical questions arise constantly, and can be as small as a doorman receiving a kickback from a cab driver or a purchasing director receiving a kickback from a distributor in the value of rebates.

"Ethics is a fundamental component to our organization or to any organization for that matter, and really needs to be one of the most treasured core values for the organization," LoBosso says.

Ultimately, strong ethics are a foundation for a successful business in today's economy. Lieberman's book will help prepare students for that success. While good ethics cannot be taught, her book provides ways to help bridge the divide.

"If people look at those theories, and work on the problems presented in the case studies, they would begin to internalize a new form of decision making as opposed to just making a decision based on their gut," Lieberman says. "It will get them on the right path."

"Ethics in the Hospitality and Tourism Industry" was published by the Educational Institute of the American Hotel & Lodging Association. For more information about the book, visit www.ei-ahla.org. ■

We were just coming to grips with the devastation of 2004's tsunami affecting J&W's far-flung family in the Pacific rim when Hurricane Katrina slammed into the America's Gulf Coast. As they had less than a year before, messages went out to connect with alumni in the path of the storm. Responses returned in the days that followed:

"The tragedy that struck New Orleans, and the world sees unfold on TV is very, very real," wrote Ken Caron '81. "I saw the hurt and pain in children, parents and the elderly. But remarkably I saw things so much more powerful than Katrina ever was: the power of love, hope and kindness from every corner of this great nation and world."

James Robinson '97, director of information systems at the Hyatt Regency New Orleans, was hoping to relocate to Atlanta and find new work. Dorothy Shirley Welsh '00, moved in with family farther north, anticipating it would be at least six months before she could return to her New Orleans home.

Louis Emond '72 planned to move to Lebanon, Ohio. He had hurricane insurance, but not flood insurance and was waiting for a decision from his insurance company before contacting FEMA. "We want to fix the house in Biloxi and then sell it. We are weary of the hurricanes and threats of the same."

Back at campuses nationwide, J&W's family was quick to offer comfort. Just hours after arriving on campus, the freshman class at Johnson & Wales Denver Campus was pressed into action along with others in support of Hurricane Katrina evacuees at Denver's Lowry Air Force Base, a shelter for as many as 1,000 displaced victims. Faculty and students prepared and delivered hot meals—for some the first in days. "In my 16-year career with Johnson & Wales I have had many proud days, but Sunday, September 4 was a special one," said Mike Pasquarella, dean of university relations at the campus. "Within hours of returning to campus for the new school year, our students and faculty selflessly delivered dignity and hope to lost souls. In the faces of the evacuees I saw pure gratitude, and in the students and faculty I saw pride, and the gift of service that will stay with them for a lifetime."

Students orchestrated a clothing drive they dubbed "Dorm Storm," gathering more than 4,500 pieces of clothing in just five days.

The Charlotte Campus raised \$10,000 with bake sales and parking slots for Charlotte Panther games and baskets and gift certificates were distributed to evacuees housed in Middletown, R.I. through efforts in Providence. The Florida Campus raised more than \$20,000 with a food and wine benefit hosted by instructors and students serving New Orleans Cajun cuisine. At Miami Rocks for Relief, Emeril

Reports from the Hurricane Zone

Lagasse '78, '90 HDR, a major sponsor whose own establishments in New Orleans suffered significant damage, auctioned off his services to cook two dinners for 12, netting \$220,000.

Many alumni reported they'd fled the ravaged area for other parts of the country and would be looking for new jobs. "I am currently looking to get relocated to the Boston area," wrote Christina M. Federici '00.

Gregg DeMers '91, a front office supervisor for a hotel and casino in Biloxi, Miss wrote, "My home is still standing, minus some of the

roof... TV really doesn't do any justice. It is much worse than anyone can imagine." DeMers was heading to family in New York where he would look for new employment.

Others stayed behind to offer what aid they could. High winds took the roof off Lance Kiley's '70 home in Houma, La. "I'm not complaining," he wrote. "I worked in the local shelter and the stories were horrifying." Yvette Bonanno's '96 family in New Orleans and Waveland, Miss. were safe but lost homes and jobs. Bonanno, who owns a catering company and two cafés in the Baton Rouge area, helped set up a breakfast kitchen to serve hot meals to more than 2,000 relief workers, physicians, volunteers and some refugees.

John T. Mikaelian Jr. '99, CDM/CFPP runs the food service department for Gulfport Memorial Hospital. "I am okay," he reported. "My family evacuated to Huntsville, Ala. So I stayed at the hospital for nine days supplying food and water to patients, staff, and homeless citizens. My house took tremendous damage, but I made out better than many people in this area."

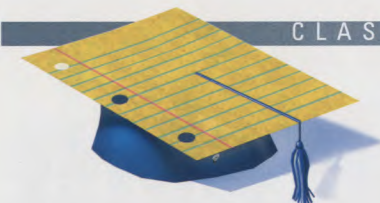
Wendy Payne's '90 community of Huntsville rallied to provide free shelter, clothing, food and offered job fairs for those survivors who have decided to call Huntsville home. "It's been a life-changing experience to be a part of this emotional display of humanity and I feel blessed to be a part of it," she wrote.

And while some considered leaving others were committed to returning to the region with hope for the future.

Gregory Giangrosso '98 wrote that he, wife and daughter were staying with parents 50 miles from New Orleans and he was unemployed.

Ileana Caldero '00, was in Chalmette, La. where St. Bernard Parish was under 10 to 15 feet of water. "Unfortunately we lost everything," she wrote. Caldera was living in Dallas and moving to Houston, Texas to continue her studies with Loyola Law School. "Hopefully over time people from Louisiana and Mississippi will overcome this and rebuild," Caldera added. "I love Louisiana too much to ever consider living elsewhere, and hopefully there are many other people who feel the same way I do." —C.S. ■





1960

Elizabeth (Collard) Martin is an engineering coordinator at Raytheon Co. in Waltham, Mass. She lives in Dighton.

1964

Charles Cobb is a senior accountant at Providence Washington Insurance Co. in Providence, R.I. He lives in Coventry.

William Coffin is the vice president of sales and marketing at Vanguard Fire and Casualty in Orlando, Fla. He lives in Lake Mary.

1967

Mark Muradian is the executive director at Community Mental Health Associates Administration in Bristol, Conn. He lives in Avon.

1971

Stephen (Heinzinger) Heinz is a sales representative at Black Diamond Strings in Sarasota, Fla., where he lives.

1974

Elsie Foy is the owner of Aunt Carries Restaurant in Narragansett, R.I. She resides in Charlestown.

Paul Kostka is a systems analyst at Allendale Mutual Insurance Co. in Johnston, R.I. He lives in West Warwick.

William Michel is an estimator at Texas Instruments, Inc. in Attleboro, Mass. He lives in Central Falls, R.I.

Michael Mitchell is the owner of Mitch's Gourmet Seasonings in Jacksonville, Fla., where he lives.

Michael Poirier is the owner of R.T. Ziegler Financial Services in Bangor, Maine. He resides in Brewer.

Barry Ramer is a production coordinator at GTECH Corp. in West Greenwich, R.I. He lives in East Providence.

1976

George Holcomb is a radiographer at General Dynamics in Quonset, R.I. He resides in Pawtucket.

Thomas Purvis is a marketing manager at Textron Inc. in Providence, R.I. He lives in Barrington.

Dennis Sterlacci is the director of student dining services at Johnson & Wales University in Providence, R.I. He lives in Cumberland.

1977

Richard Burson is an event planner at Meeting Manager in San Diego, where he lives.

Jolee "Jo" Cole-Duncan is a senior human resources manager at Coca-Cola Corp. in Atlanta. She lives in Roswell.

Kenneth Gottschalk is a central office technician at New England Telephone and Telegraph in Providence, R.I. He resides in North Providence.

Lucinda (Streater) Harrison is an advertising representative at *The Barnstable Patriot* in Hyannis, Mass. She lives in South Dennis.

Jerry Shepherd is an electrical foreman at CCL Custom Manufacturing in Cumberland, R.I. He lives in Coventry.

Wendy Wilson-Wills is a senior programmer at IBM in Tampa, Fla. She lives in Beverly Hills.

1978

Heston Gumm is the vice president of government affairs at Paul Arpin Van Lines Inc. in East Greenwich, R.I. He lives in North Kingstown.

Randall Miller is a technician at North Star Rental Equipment in Warwick, R.I., where he lives.

Timothy Stasko is a certified financial planner at American Express Financial Advisors Inc. in Wilkes Barre, Pa. He lives in Hazleton.

1979

Cathy Carmichael received an MBA in management from Albertus Magnus College on May 15, 2005.

Ralph Cole is a plant manager at Honeywell in Esmond, R.I. He lives in Johnston.

Wilbert Fleming is a property analyst at Rhode Island Housing Authority in Providence, R.I., where he lives.

Tanya Monroe is a real estate broker at Prudential and Decker Realty in Virginia Beach, Va. She lives in Chesapeake.

Kathleen Nevil-Powell is the newspaper education coordinator for *The Sun Chronicle* in Attleboro, Mass.

1980

Nicholas Laganella is a real estate developer with Paramus Partners in Paramus, N.J. He lives in Waldwick.

Donald Noss is the president of Sir D's Catering Inc. in Harrisburg, Pa. He lives in Etters.

1981

Kathryn (Walker) Darin is a stockbroker at Gruntal Brokerage Firm in New Haven, Conn. She lives in Branford.

Kojo King is an accountant at State Street Bank and Trust in Boston. He lives in Providence, R.I.

Steven Listino is president and CEO of Listino Painting Co. in Wayne, Pa., where he resides.

James Locketell is a club manager at Lexington Golf and Country Club in Lexington, Va. He resides in Waynesboro.

Robert Simpson is a command master chef for the United States Navy in Mount Pleasant, Texas, where he resides.

1982

Deborah (Amuso) Rossillo is an operations coordinator at Palisades Resources in Bedford Hills, N.Y. She resides in Somers.

Eugene Rutzler is the director of food and beverage at Princess Royale Hotel and Conference Center in Ocean City, Md. He lives in Salisbury.

1983

Thomas Coleman is an associate broker at Keller Williams Realty in Farmington Hills, Mich., where he lives.

Judy (Contois) Ross is a business development manager at Office Depot in Marlboro, Mass. Judy was a business development specialist at the University of Phoenix. She lives in Attleboro.

Brian Julian is the owner and chef at The Watermen's Inn in Crisfield, Md. He lives in Marion Station.

Jeanne McNulty is the owner of Tre Piani Restaurant in Princeton, N.J. She lives in Monroe Township.

Manuel Odanga is a chef manager at JMK Entrees in Norfolk, Va., where he resides.

Cynthia Owens is an e-commerce product management senior analyst at US Airways in Pittsburgh where she was formerly a customer service systems analyst. Cynthia resides in Aliquippa, Pa.

Ray Rutenis is a chef instructor at Le Cordon Bleu College of Culinary Arts in Miramar, Fla. He lives in Margate.

1984

Joseph Agosta is an operations coordinator at Industrial Maintenance Systems in Baldwin Place, N.Y. He lives in Peekskill.

Christopher Chirum is food and beverage director at Silver Shells Beach Resort and Spa in Destin, Fla., where he lives.

Felix Guzman is the owner of Espaillap Motors in Bronx, N.Y., where he resides.

Holly (Willier) Gonzales is a human resource business analyst at Intel Corp. in Folsom, Calif. She resides in Sacramento.

Eileen Garbarini is a purchasing agent at Marriott International Inc. in Park Ridge, N.J. She lives in Rockaway.

Valerie (Sparagna) Martin is the owner of Martin and Assoc. in Norwalk, Conn., where she lives.

Stephen Riley is a chef at Hope Haven Children's Home in Virginia Beach, Va., where he lives.

Emmanuel Siyanbade is a marketing executive at ETS International Group in Buford, Ga., where he lives.

Cathy Tralongo is a project manager at AT&T in Bernardsville, N.J. She lives in Bridgewater.

Kathy (McDonald) Trebbi is a regional manager at ClubCorp USA in Fort Lauderdale, Fla., where she resides.

Howard Winter is a partner and chef at Cajun Queen Restaurant in Charlotte, N.C., where he resides.

1985

Naidre Miller and Paul Loughney were married in dual ceremonies, the first was on June 24, 2005, and the second was on June 26. Both ceremonies were held at Big Indian Springs, a bed and breakfast in Big Indian, N.Y.

Dennis Madden is the owner of Coughlin's Place Restaurant in East Longmeadow, Mass., where he resides.

Sheryl (Rossman) O'Loughlin is a management analyst at Science Applications International Corp. (SAIC) in Middletown, R.I., where she lives.

Daniel Orr is executive chef at Guastavino's in New York, where he resides.

Anthony (Wanic) Polakowski is an executive chef instructor at the Culinary School of the Rockies in Boulder, Colo. He lives in Lafayette.

Elaine Richard is the regional director of operations at Marriott International Inc. in New York. She lives in West Orange, N.J.

Oliver Villegas is the food and beverage director at Ye Kendall Inn in San Antonio, Texas, where he resides.

Peter Will is a stone mosaic and artisan at Tile and Marblesmith in Westminster, Colo. He resides in Broomfield.

Todd Schmitgall is the owner of Village Inn in Minier, Ill. He lives in Hopedale.

ALUMNI PROFILE

Helene Danzilo Schroeder '79

From Hospitality to Special Counsel



As special counsel with the United States Commodity Futures Trading Commission's (CFTC's) Division of Clearing and Intermediary Oversight in Washington, Helene Schroeder '79 combines the practice of law with business, finance and economics.

The CFTC is a federal regulatory agency that oversees the commodity futures markets, trading in agricultural commodities, such as coffee, sugar and corn, metals—gold and silver—and financial futures. As a trial attorney, Schroeder investigated and pursued legal actions against those committing fraud or other violations of the futures laws. After nine years, she accepted a new opportunity to work on regulatory issues at the CFTC's headquarters in Washington, offering advice and counsel on issues affecting the futures industry including brokers and traders.

"I have always enjoyed dealing with the public, and I particularly enjoy helping people understand the complex regulations that apply to their conduct and activities," says Helene of her work.

Though an interest in the hotel and restaurant fields triggered enrollment at J&W, Helene quickly switched to areas including finance and economics. In the years after graduation from J&W, she earned a bachelor of science degree in finance from St. John's University, a JD degree from Brooklyn Law School and an LL.M from the London School of Economics. Though she was an executive editor for the school's International Law Journal, her first "real" job came after law school and a year of study in London where she earned a Master of Laws in International Economic Law. Her first professional position was as a judicial law clerk for the Honorable Judge Gregory Carman of the U. S. Court of International Trade in New York. At the end of her clerkship, she accepted a position as trial attorney with the United States Commodity Futures Trading Commission (CFTC) in its New York regional office, in the World Trade Center.

Since the horrific events of Sept. 11, she has primarily worked on the CFTC's task force on anti-money laundering (AML) issues as a specialist. Under the Patriot Act, Congress enacted various laws to strengthen the ability to weed out terrorism and terrorist financing. Her role has been to help implement the rules that apply to the futures industry, where a big part of the job involves responding to inquiries from the public. "I also enjoy the fact that I'm contributing, albeit in some small way, to the efforts we are taking to root out terrorism and terrorist financing. Sept. 11 was a shocking reminder that the freedoms we enjoy aren't free and come with costs," says Helene. "I'm glad I can give back in some measured way."

Enjoying a stable and happy professional and personal life enables her to focus on outside interests and hobbies. In addition to managing real estate owned with her husband, she serves in a partisan political capacity, as a member and precinct captain of a Fairfax County Virginia political committee. Passionate about music, she and her husband enjoy ballroom dancing as well as cooking. On Nov. 15, 2005, she and her husband became the proud parents of a baby boy, Valentino Schroeder. Life is good.

"J&W gave me my start and provided me with many of the tools that now form the foundation for my work as a futures attorney," she proclaims. "I routinely apply the practical skills acquired at J&W in my professional life."

To students and fellow alumni Helene says, "Acquire the raw materials. Once you do that, everything else will fall into place, and try to do what you love so that going to work does not seem like a job. This is the best guarantee of success."—*Mary Carmody '04 (hon.)*

1986

Stephanie (Mora) Cassella is a human resource supervisor at Bank of New Hampshire in Stamford, Conn. She lives in New Haven.

Robert Dmuchowski is the director of marketing at Wyndham Hotels and Resorts in Baltimore. He lives in Parkville, Md.

David Endres is the catering services director at Marriott Fisherman's Wharf in San Francisco, where he resides.

Joan Flynn is a co-owner of En-Fuse Inc. in Tyrone, Pa., where she resides.

Alex Friedman is the owner of Delightful Catering Inc. in Savannah, Ga., where he resides.

Christopher Scaduto is a police officer for the Suffolk County Police Dept. in Brooklyn, N.Y. He resides in Stony Brook.

Lee Godbey is an executive chef at ARAMARK in Charleston, S.C. He resides in Goose Creek.

Denise Pennington-Kluesener is a catering sales director at New Albany Country Club in New Albany, Ohio. She lives in Westerville.

James Moore is the president of Atlantic Personnel Search in Jensen Beach, Fla., where he resides.

Sheri (Packin) Rosenberg is a government account manager at Cingular Wireless in San Diego, where she lives.

1987

Michele (Eppinger) Baker is an account executive at Compex Systems Inc. in Colton, Calif. She lives in La Quinta.

Jennifer (Doidge) Castel is a special events manager at Merrill Lynch in Fort Lee, N.J. She lives in Kinnelon.

Bruce Cole is a realtor with Keller Williams in Palm Beach Gardens, Fla., where he resides.

Kymberly (Gregson) Hardin is a purchasing manager at Fruitful Ministries Global in Louisville, Ky., where she lives.

Jarred Harris is executive chef at Sanctuary Golf Club in Sanibel Island, Fla. He lives in Fort Myers.

Brenda (Bailey) Howard is a sales director at Holiday Inn in White River Junction, N.H. She lives in Enfield.

Jill (Albanese) Kucera is the president of Catering Works and Figs Market in Raleigh, N.C., where she lives.

Amy (Melick) Macchiarelli is the director of retail at Sodexho USA in Wilmington, Del., where she resides.

Diana (Harelson) Mangiaforte is a corporate chef at Piccadilly Cafeterias Inc. in Baton Rouge, La., where she lives.

Matthew Obuchowski is a firefighter for the Chicago Fire Department in Chicago, where he lives.

Brian Scheidegger is the director of dining services at Compass Group at Gould Academy in Bethel, Maine, where he lives.

Stephen Smith is vice president of operations at Comtech Mobile Datacom in Germantown, Md. He lives in Frederick.

1988

Jorge Anaya is a lawyer at Droder and Miller in Cincinnati, where he lives.

Andrew Fountain and his wife, Ann, are the parents of a one-and-one-half-year old daughter, Anna Therese. They reside in Frederick, Colo.

Joseph Gorman is a senior vice president at Sodexho Corp. in Allentown, Pa. He lives in Schwenksville.

Robin Krakowsky is the senior vice president of administration at Johnson & Wales University in Providence, R.I.

Theodore Lipansky is a controller at ARAMARK in Long Island, N.Y. He lives in Fair Lawn, N.J.

Djibril Ngom is an agency manager at Avis Rent a Car in Larchmont, N.Y. He lives in Harrison.

Sharon Quinn-Sherlock is a benefits coordinator at Newnan Hospital in Newnan, Ga., where she resides.

Sonya Russell is a real estate agent at Long and Foster in Ocean City, Md., where she lives.

Jane (Grimes) Tancrell is an assistant buyer at Brown University in Providence, R.I., where she resides.

David Wilson is the director of services at Courtyard by Marriott in Charlotte, N.C. He lives in Greensboro.

1989

Paula Allen is a business analyst at Danka in Rochester, N.Y. He lives in Fairport.

Staley (Sliwinski) Buntin is a co-owner of Incredible Edibles Full Service Catering in Davidson, N.C. He lives in Mooresville.

Loreen (Ringrose) Chant is an executive administrator at Johnson & Wales University in North Miami, Fla. She lives in Pompano Beach.

Catherine (Boll) Chuck is the director of marketing at The Rose Group in Newtown, Pa. She lives in Feasterville.

Barbara (Glendenning) DiSaia is an admissions representative at Johnson & Wales University in Providence, R.I. She lives in Cranston.

Melissa (O'Berry) Downie is a senior analyst at PepsiCo in Plano, Texas, where she lives.

Kelley (Shields) Fay is a national account manager at Marriott International Inc. in Whippany, N.J. She lives in Cranford.

Heidi Fine is a human resources coordinator at NJ Automobile Club in Florham Park, N.J. She lives in Springfield.

Ginger (Griner) Jenkins is a caterer at GG's Catering in Hartsfield, Ga. She lives in Moultrie.

Yolanda Nesbitt is a food service director at Whitsons in Huntington Station, N.Y. She lives in Central Islip.

Rob Perry is a screening operations officer at Transportation Security in Chicago. He lives in Naperville, Ill.

Kevin Pysell is a pastry chef at Medinah Country Club in Medinah, Ill. He lives in Addison, Fla.

Erwin Ramos is a chef and owner of Ole Mexican Grill in Cambridge, Mass., where he lives.

Michele (Costante) Rogers is a travel consultant at Travel Pros in Wheaton, Ill. She lives in Bolingbrook.

Karl Sukley is the director of nutrition services at Morrison's Health Care Group in Charlottesville, Va. He lives in Virginia Beach.

William Wilroy is president of Solutions for Food in Denver, where he lives.

1990

Murielle (Gaston) Bedard is a training manager at Associated Merchandising Corp. in New York. She lives in Elmont.

Poonacha Bollera is a realtor at Weichert Realtors in Metuchen, N.J. He lives in Perth Amboy.

James Costantino is the owner of Tinos Italian Restaurant in Erie, Pa. He lives in Emporium.

Joseph Delesky is a culinary arts instructor at Warren County Technical School in Washington, N.J. He lives in Phillipsburg.

Laura (Phillips) Doyle is the owner of Sugar Magnolia Caterers in Burnsville, N.C., where she resides.

James Grass is executive chef at Moraine Country Club in Dayton, Ohio. He lives in Kettering.

Rufino Hernandez is the president of Golden Gate Nursery in Naples, Fla., where he resides.

Debra Hirsh is a systems analyst at the Days Inn Corp. in Newark, N.J. She lives in Metuchen.

Dawn Jackson is a psychologist at Princeton Medical Center-Private Practice in Princeton, N.J. She lives in White Plains, N.Y.

Thomas Longo is a chef at Continental Kitchens in Long Boat Key, Fla. He lives in Bradenton.

MaryAnn (Mikos) McBride is the vice president of merchandising at J Corp. in New York. She lives in Glen Rock, N.J.

Darla (Pemberton) Mirenda is a national account representative at Ronco Communication in Tampa, Fla. She lives in Seminole.

Maryann (Bogatiuk) Molishus is an elementary school teacher for the Council Rock School District in Philadelphia. She lives in Southampton, Pa.

Jeff Pancrazio and wife, Eilene, are the parents of a one-and-one-half-year old daughter, Isabella Sarah. They reside in Easton, Pa.

Richard Searles is a food and beverage director at Embassy Suites in Alpharetta, Ga. He lives in Cumming.

Scott Shotter is a project coordination manager at Food Brand in Westlake Village, Calif. He lives in Thousand Oaks.

Alexandria Sias is an elementary school teacher at Capitol School in Phoenix, where she lives.

Gina (Baranski) Wiseman is the director of sales at Doral Arrowwood in Ryebrook, N.Y. She resides in Newburgh.

ALUMNI OVERSEAS

Kaoru Owada '89 is secretary to the chief executive officer of Jason Company Ltd. in Japan, where she lives.

Junko (Fujime) Yoshida '90 is lead agent and reservations specialist at American Airlines in Chuo-Ku, Tokyo.

Akiko Kobayashi '91 is tour manager at Apex Vietnam in Danang City, Japan. She lives in Tokyo.

Johnny Chen '91 is CEO of Zurich Financial, greater China. He lives in Beijing.

Jurgen Klumpen '92 is chief executive officer at SBH Straelener Blumenhandel in Straelen, Germany. He lives in Krefeld.

Jackeline Gonzalez '95 and **Antonio Martinez '95** are the proud parents of a year-old son, Diego Antonio, born in Ponce, Puerto Rico.

TunGama Ismail '95 is director of account servicing for Post Group Sdn Bhd in Selangor, Malaysia, where he lives.

Giovanni Cavalli '96 is general manager at Gardaland Hotel & Resort in Castelnovo del Garda, Italy, where he lives.

Ian Mills '97 is executive sous chef at T.G.I. Friday's in Nassau, Bahamas, where he lives.

Scott Compton '97 is chef at Rosa's Cantina in Hamilton, Bermuda, where he lives.

Lisa (McBride) Cowan '00 is international admissions and marketing manager at James Cook University in Townsville, Australia. She lives in Kirwan.

Varun Shivdasani '02 is a culinary nutritionist at Six Senses in Thailand, Vietnam and the Maldives. Varun was a culinary nutritionist and marketing manager at CuisinArt Resort & Spa. He resides in between Thailand, Vietnam and the Maldives.

Clemens Kantor '03 is a financial analyst at Allianz Investment Bank AG in Vienna, Austria. He lives in Spillern.

Prakash MohanSundaram '03 is director of operations at The Chennai Inn at Medi City Hospitals in Chennai, India. He lives in Hyderabad.

Julius Lagman '04 is a chef at Restaurant Red Fish in Prague, Czech Republic.

Min Bae '04 is sales executive at Hyatt Hotels Corp. in Gangnam-gu, South Korea. She resides in Seoul.

1991

Aurelian Anghelusi is a food and beverage director at Stonehedge Inn in Tyngsboro, Mass. He lives in Marlborough.

Allen Asch is a chef instructor in the Clark County School District in Las Vegas, where he lives.



Cem Yazicioglu, left, briefed Turkey's minister of defense, Mehmet Vecdi Gonul, seated on right, at the IDEF International Defense Exhibition in October 2005 in Ankara, Turkey.

ALUMNI PROFILE

Cem Yazicioglu '98 MBA Cooking up Kebabs and Defense Contracts

Turkey native Cem Yazicioglu '98 is a man of many talents, and a shining example of the benefits of a multicultural education.

Cem is an entrepreneur in the truest sense of the word, having started a handful of companies and restaurants since earning his MBA in international business at Johnson & Wales University eight years ago. While in the U.S., Cem developed a passion for cooking. Upon his return to Turkey, he opened an Italian restaurant in Ankara named Imatti with friends from high school. After much success with that, he opened a traditional Turkish-style kebab restaurant named Tike.

Not satisfied to rest on his restaurant success, in 2000 Cem established Norbo Defense Industry and Foreign Trade, which represents foreign defense industry companies in Turkey, giants such as Giat NBC SYS France, Steiner Optics Germany, and Taser International United States, just to name a few. In 2003, Cem established another company, ESAS Integrated Defense Systems Ltd. He now serves as the director of both companies, working closely with various contractors and the Turkish Ministry of Defense on strategic research, concept development and project creation.

Managing business relations involving many cultures, and building his own businesses bring him the greatest personal satisfaction, though he is quick to emphasize, "Family is the most important thing in life."

Cem credits Johnson & Wales with teaching the value of communicating properly and well, which he says has helped him be successful in the international business world.

Though Cem doesn't have an abundance of free time, he's an amateur pilot and enjoys cooking with friends and family, and sometimes even alone. "Sometimes I slip into the kitchen at Tike and cook myself a delicious Adana-style kebab and roasted eggplant and grilled tomatoes. I find that to be so relaxing. It takes me away from the stress of the business world." —Ann Moan

Christopher Donnelly is the president of Geiger Donnelly Marketing LLC. in Foxboro, Mass. He resides in North Smithfield, R.I.

Cathleen (Adkin) Evans is a specialty recruiter at Johnson & Wales University in Providence, R.I. She resides in Westerly.

David Fitzpatrick is a teacher at The Salter School in Fall River, Mass., where he lives.

Susanne Fromhertz Volino is the owner of Simplicity Café Breakfast and Lunch Café in Phillipsburg, N.J. She lives in Frenchtown.

James Hudson is executive chef at Ward's Public House in Warwick, R.I. He resides in West Warwick.

Matthew Jankiewicz is executive chef at Maries Catering in Hinsdale, Ill. He lives in Oak Lawn.

Tracy (Kessler) Keller is a chief financial officer at Girl Scout Council of Colonial Coast in Chesapeake, Va., where she resides.

Audra Lalli is owner of Mad Hatter Bakery in Newport, R.I. The bakery was voted Best of Rhode Island for Bakery for Artistically Frosted Cakes in the August 2005 issue of *Rhode Island Monthly* magazine.

Jason Layden is the director of catering sales at the Connecticut Convention Center in Hartford, Conn. He lives in Enfield.

Amie (Creinin) Lescanec is the assistant director of catering at the Atlanta Hilton and Towers in Atlanta. She lives in Marietta, Ga.

Joseph Levine is a general manager at Compass Group in Miami, Fla. He lives in Plantation.

Nicole (Reed) Manes is a marketing and event coordinator at Bodek and Rhodes in Philadelphia. She resides in Langhorne, Pa.

David Oscar and Diane Esty announce the birth of a baby girl, Dana Katherine Oscar, on Sept. 29, 2004. They reside in New Jersey.

Eric Pliner is the director of operations at Poseidon Corp. in Charlotte, N.C. He lives in Indian Trail.

Celeste Risimini-Johnson is the director of the outlet division at The Children's Place in West Caldwell, N.J. She lives in Nutley.

Karen (Wehner) Tipps is a personal chef at Gourmet Touch in Indianapolis. She lives in Noblesville, Ind.

Carrie Wight is the owner of Borderline Café in Lakewood, Ohio. She lives in Cleveland.

Charles Wright is the director of operations at Legal Seafoods Corp. in Boston. He lives in Pembroke, Mass.

1992

Ruth Anne Butland is owner of RG Ads in Keyport, N.J., where she lives.

Marie Bernardo is executive director of student services at Johnson & Wales University in Providence, R.I. She lives in Seekonk, Mass.

William Buskell is the co-owner of Pineapple Willy's in Panama City Beach, Fla., where he lives.

David Dinnerstein is the director of culinary operations at Health Express USA in Fort Lauderdale, Fla. He lives in Boynton Beach.

Matthew Dunn is executive chef at Central Market in Dallas, Texas, where he lives.

John Goeke is the food and beverage director at Eagle Ridge Golf Club in Lakewood, N.J. He lives in Bordentown.

Robert Hohmann is the owner of Upstate Catering Co. in Ringwood, N.J. He lives in Wayne.

Troy O. Ladue received his MBA degree, with a concentration in human resources, in September 2005, from Western New England College in Springfield, Mass.

Anthony Lyras is the owner of Anthony's Bakery in Mount Laurel, N.J., where he resides.

Evan Morgan is a chef instructor at Texas Culinary Academy in Austin, Texas, where he lives.

Tammie (Jordan) Piderit is a court reporter at Global Reporting and Video in Boca Raton, Fla. She lives in Weston.

Suzanne Rattazzi is an independent meeting planner at SLR Event Planning, LLC in Easton, Pa., where she lives.

Charlotte "Cha-Cha" Sigurdardottir and **Aegir Sutan-Assin '93** are the parents of Sean Rakel Aegisdottir, 2, born in Reykjavik, Iceland. They currently reside in Janesville, Wis.

Steven Snipes is the owner of Murals and Decorative Painting in Southampton, N.Y. He lives in West Hampton Beach.

Lynnette (Heiges) Valle and Pedro Valle announce the birth of a baby girl, Rebekah Daysi, on April 12, 2005, in St. Petersburg, Fla.

1993

Thomas Bannar is the director of finance at Marriott International Inc. in Myrtle Beach, S.C., where he resides

Loleta Beckett-Nicholson is director of catering at the Wyndham Newark Airport in Elizabeth, N.J. She was formerly senior catering sales manager at the Wyndham Garden Hotel at LaGuardia. She lives in Laurelton, N.Y.

Allan Cohen is the president of Bellini Furniture in Coral Gables, Fla. He resides in Hollywood.

Joseph Crean is a culinary arts program director at Grayson High School in Loganville, Ga. He lives in Clarkston.

Olga de la Maza is the owner of Sue os de Azucar in Panama City, Fla., where she resides.

Ryan Krebs and Laura Stoddard were married in San Diego, on Jan 29, 2005. Ryan is a sous chef for ARA-MARK. They live in New York.

Coleman Lucas is an account manager at The Wasserstrom Co. in Columbus, Ohio. He lives in Batavia.

Neil Matthews is an account manager at Market Dynamics Group in Albany, N.Y. He resides in Gansevoort.

Marya Oberfrank is a chef instructor at Gloucester County Vocational School in Sewell, N.J. She lives in Pitman.

Timothy Oelgoetz is a food service manager at Sodexo School Services in Fairfield, Conn. He lives in New Milford.

Jennifer Putnam is sales manager at Verizon Wireless in Boynton Beach, Fla. She resides in Lantana.

Daniel Rodriguez is the co-owner of Chef De Cuisine in Smyrna, Tenn. He lives in La Vergne.

Eric Samansky is vice president at Samansky Group in Old Bethpage, N.Y., where he lives.

1994

John Brown is captain at Captain John Brown Charters in East Falmouth, Mass., where he lives.

Debbie (Kendall) Buck and her husband, Sean, are the parents of a baby boy, Jacob Lindon, born on June 3, 2005. The family resides in Raleigh, N.C.

Kristin (Lemmo) DiPentima is the director of whole-sale operations at Cushman Fruit Co. in Miami, Fla. She lives in Greenacres.

John Gehr is marketing director at York Galleria Mall in York, Pa. He lives in Narvon.

Tracey (Flaig) Gehrts is a horse breeder at Six Dozen Acres in Canton, Ga., where she lives.

Sandra Harlow is the director of special events at Home Builders Assoc. of Greater Dallas in Plano, Texas. She resides in The Colony.

Brian Kowalczyk is the director of room sales at Saint Moritz on the Park in New York. He lives in Poughkeepsie.

Joseph Masi was recently promoted to general manager at San Francisco Marriott Fisherman's Wharf in San Francisco.

Katherine (Wilk) Mittelsdorf is the development director at Pastoral Counseling, Inc. in Nashville, Tenn., where she lives.

Darren Moll is chief operating officer at Planet Zolon in Fort Worth, Texas, where he lives.

Shawn Panuline is a managing partner at Tripp's in Hickory, N.C. He lives in Taylorsville.

Scott Rubin is a mortgage consultant at Erie Financial in Hyattsville, Md. He lives in Gaithersburg.

Victoria Smith is the owner of Victoria's Pastry in Dearborn Heights, Mich. She resides in Detroit.

Alecia (Gallina) Stroh is a senior catering sales manager at Wyndham International Inc. in Orlando, Fla. She lives in Kissimmee.

Denzel Struchen is a reverend at St. Luke's Evangelical in Virginia Beach, Va. He lives in Chesapeake.

April (Harris) Tabach is a programmer at United Parcel Service in New Castle, Del. She lives in Bear.

Frank Terranova, chef instructor at Johnson & Wales in Providence, R.I., is also the chef for TV's "Cooking With Class." Frank resides in Cranston.

James Vetter is the owner of 1853 Restaurant, McMechen House Inn in Moorefield, W. Va., where he lives.

Michael Wilson is executive director at Worick Yacht and Country Club in Hampton, Va., where he lives.

Marcia (Champlin) Zeballos and husband, John, are the parents of a baby girl, Natalia Lynn, born on July 22, 2005 in Abington, Pa.

1995

Lola (Morris) Andrade is human resources manager at Hilton Hotel Corp. in Miami Beach, Fla. She lives in Sunny Isles Beach.

Thomas Atkinson is a sales manager at R.T. Products in Pinehurst, Texas. He lives in Houston.

Barbara (Thouvenell) Baffoe is the vice president of PRS Consulting in Chicago, where she lives.

Richard Behanan is the owner of Lillie Mae's Catered Affairs in Dallas, Ga., where he resides.

Robert Belinski is a food service director at ARAMARK Correctional Services in Bowling Green, Fla. He lives in Valrico.

Collette Dennis is garde-manger chef at Lakewood Ranch Golf and Country Club in Lakewood Ranch, Fla. She lives in Bradenton.

John Dion is a department chair in the College of Culinary Arts at Johnson & Wales University in Providence, R.I. He lives in Coventry.

Chad Essex is the owner of Ace Custom Paint in Charleston, N.C., where he lives.

Donald Farrell is the owner of Innovative Building and Design Inc. and RDL Homes in Atlanta. He lives in Cumming, Ga.

John Favano is a chef at Cescaphe Ballroom in Philadelphia, where he resides.

Sean Haire is the president of More Than Just Windows in Des Moines, Iowa, where he lives.

Paul Jonson was recently promoted to managing partner at Carrabbas Italian Grill in Surprise, Ariz. where he lives with his wife **Rochelle (Kirschner) '97 MBA** and their two children, Matthew and Elisabeth.

Timothy Larson is the director of nutrition services at Sodexo in Minneapolis, Minn. He lives in Waconia.

Jason Mock is a guest service manager at Sheraton Syracuse University Hotel in Syracuse, N.Y. He lives in Auburn.

Anthony Moustakas is executive chef at Village Restaurant in Pleasant Valley, N.Y. He lives in Wappingers Falls.

Christopher Nugent is executive chef at Betise Restaurant in Chicago, where he lives.

Scott Philbin is executive chef at Stone Forge Tavern and Public House in Foxboro, Mass. He lives in North Providence, R.I.

Gerald Quick is the owner of Bello's Bakery in Biloxi, Miss. He lives in Gulfport.

Chris Raucci is the owner of Raucci's Italian Restaurant in Matthews, N.C., where he lives.

Michael Rest and Sherri (Welsby) Rest are proud to announce the birth of a baby girl, Haleigh Briann, on March 1, 2005, in Portsmouth, Va. They reside in Suffolk.

ALUMNI PROFILE

Michael Bloise '98 Provides 'Wish' Fulfillment

Michael Bloise is the executive chef at Miami Beach's Wish, rated one of the 50 best new restaurants in the world by *Condé Nast Traveler* and one of the top 20 restaurants in America by *Esquire* magazine. With Michael at the helm since December 2003, Wish has maintained its coveted Mobil Travel Guide Four-Star Award and the AAA Four-Diamond Award.

But it hasn't been all glitz for the chef recently named one of *Restaurant Hospitality* magazine's Rising Star chefs. Growing up in Tampa, Michael worked his first job at 14 in a bakery, and then held various restaurant jobs to discover firsthand all aspects of the business. His humility earned him popularity in front- and back-of-the-house.

After graduating from the North Miami Campus, he worked at Wish as executive sous chef to former executive chef E. Michael Reidt. After one year, Michael moved on to work with Chef Frank Randazzo as executive sous chef at The Gaucho Room, the restaurant formerly located in Miami Beach's Loews Hotel. When Reidt left Wish, Michael was tapped to return to Wish in Reidt's place.

Michael's typical day calls upon all the business and culinary skills he obtained at J&W: writing menus, meeting with his daytime and nighttime kitchen staff, and preparing the specials for the evening. When Wish is open, he travels between the front- and back-of-the-house to supervise the kitchen and talk to guests for feedback.

Michael has no desire to open his own restaurant, although he's becoming more open to the idea. "I don't want to be famous," he admits, sounding very unlike his contemporaries. "If I'm doing this, I'll be happy." —Jennifer Brouillard



Danielle (Ambrose) Sepnieski is banquet chef at Doubletree Paradise Valley Resort in Scottsdale, Ariz. She lives in Phoenix.

Paul Sottile is an executive chef at Sodexo in Schenectady, N.Y. He resides in Rexford.

Joel Spicola is the director of sponsorships at Turner Media Group in Glendale, Colo. He lives in Denver.

Latoya (Coleman) Strain and her husband, Andre, are the proud parents of a one-year-old son, Noah Deaon. They reside in Bowie, Md.

Matthew Stull is a marketing representative at Kellogg Supply in Elizabeth City, N.C. He lives in Manteo.

James Talley is a consultant at Usertech in Atlanta, where he resides.

Duvell Vaughan is a banquet chef at Wintergreen Resort in Wintergreen, Va. He lives in Arrington.

1996

James Barber is an insurance agent at New York Life Insurance in Savannah, Ga., where he lives.

Melissa Barley is a personal chef at Personal Chef Services in Charlotte, N.C., where she resides.

Bernadette (Faria) Barreira is a pastry chef at Laurel Mead Independent Living in Providence, R.I. She lives in New Bedford, Mass.

John Barreira is sous chef at Hathaway Manor Extended Care Facility in New Bedford, Mass., where he lives.

Carrie (Jacobs) Beauchemin is a foods and nutrition teacher at Danbury Public Schools in Danbury, Conn. She lives in Bristol.

Adam Brown is president and chief executive officer at Tri-County Property Maintenance LLC in Paramus, N.J. He lives in Fair Lawn.

Amy Burris is the owner of AKA Specialty Group, LLC in Myrtle Beach, S.C., where she resides.

Orlando Carvajal is the owner of Elbarador Restaurant in Miami, Fla., where he resides.

Christopher Cerbone is the general manager at Holiday Inn Addison in Addison, Texas, where he lives

Gerrod Churaman is an executive sous chef at The Ritz-Carlton in Washington, D.C., where he resides.

Raydal Cortes is a real estate agent at Palm Properties of CFL in Orlando, Fla., where he resides.



Jennifer (Griffith) Darlington '97 and Kevin Darlington were married on Dec. 26, 2004, at the Florentine Gardens in River Vale, N.J. Johnson & Wales alumni in attendance were **Robert Bombara '97**, **Danielle Bigley '97**, **Danielle Lukowiak-Fasulo '97**, **Jill Cannon '98**, **Laurie Piasecki '97**, and **Alexis (Poe) Feder '97**.

Stephen DeMarco is executive chef at The Capital Grille in New York. He lives in Morristownship, N.J.

Jeanine Elwin is a fraud and risk investigator at Citizens Rhode Island in Providence, R.I. She lives in Warwick.

Jason Fauquier is a chef manager at Compass Group in Moosic, Pa. He lives in Nicholson.

Janet Fatulli is owner and baker at Fatulli's Gourmet Bakery and Deli in Middletown, R.I. She lives in Newport.

Jacques Ficklin is the executive chef and owner of 706 Charles Street Catering Services, Inc. in Grayson, Ga., where he lives.

Justin Fultz is a senior financial analyst at Bank of America in Charlotte, N.C. He lives in Matthews.

Jennifer (Libby) Geake is a baker at Hearth n' Kettle Bakery in Centerville, Mass. She lives in Pocasset.

Lisa (Puglisi) Gurriell is sales manager at the Mahwah Courtyard by Marriott located in Mahwah, N.J.

Danielle (Muench) Hlavacek is a veterinary assistant at Povar Animal Hospital in East Providence, R.I. She lives in Cranston.

Hugh Hopkins is a hospitality instructor at Johnson & Wales University in Charlotte, N.C., where he lives.

Jennifer Kopp CPC was named the 2005 ACF Northeast Region Pastry Chef of the Year at the ACF Conference in Columbus, Ohio.

Jorge Jeri Leigh is a regional sales manager at PIAB USA, Inc. in Rockland, Mass. He lives in Mansfield.

Jennifer (Guarini) Judge is an investigator with the Montgomery County Detective Bureau in Norristown, Pa. She resides in Jeffersonville.

Jeanette (Donlon) Kriss is an assistant branch manager at JP Morgan Chase in Littleton, Colo. She lives in Colorado Springs.

Christopher Kurtzo is the owner of CK1 Caterers in Cranston, R.I. He lives in Warren.

Erika LeFrancois is an assistant product manager at Chadwick's of Boston in West Bridgewater, Mass. She lives in Uxbridge.

Brian Lenfestey is the director of catering at Denver Marriott South in Littleton, Colo. He lives in Aurora.

Derrick Lindberg is the owner and chef at The Red Rocker Inn in Black Mountain, N.C., where he resides.

Angela Lonergan is finance manager at Tides Family Services in West Warwick, R.I. She resides in North Kingstown.

Christopher Markland is executive chef at Quality Inn and Suites in Toms River, N.J., where he resides.

David Martarano is senior account executive at Coghlín Network Services in Worcester, Mass., where he lives.

Lisa (DeNoia) Martin is vice president at CamCam, Inc. in Williamsburg, Va. She lives in Richmond.

Joseph McLaughlin is a manager at Phillips Crab House in Ocean City, Md., where he lives.

Jeramie Mitchell is executive chef at Busch Stadium in Saint Louis, Mo., where he resides.

Patrick Ng is account officer at JP Morgan Chase Private Bank in New York. He lives in Brooklyn.

Francis Olananoye is the owner of Alpha Convenience Store in Providence, R.I., where he lives.

Vito Racanelli is the owner of Big V's in Saint Louis, Mo., where he resides.

Brian Ray is executive chef at Mesa Grill in New York, where he resides.

Holly (Schuttauf) Roderick is the owner of Mezzaluna Deli in Taunton, Mass., where she lives.

Jarrett Sammel and Shauna (DesPres) Sammel are owners of Mimmo's Italian Restaurant in Fort Lauderdale, Fla. They live in Pompano Beach.

Karen Schellinger is a stott pilates trainer at Bodies In Motions in Louisville, Ky., where she lives.

Vito Sciolino is a chef at Lefty's Tavern & Grill in Davie, Fla. He lives in Ft. Lauderdale.

Dana Siciliano is a college instructor of nutrition and health at Gloucester County College in Sewell, N.J. She lives in Glassboro.

Staci Solo-Tritschler has a two-year-old daughter, Hailie. They reside in Mahwah, N.J.

Richard Suba is the owner of Suba's Restaurant in Mountain City, Tenn., where he resides.

Cyrena (Samolot) Terricone is a senior legal assistant at Simpson Thacher and Bartlett LLP in New York. She lives in Hillside, N.J.

Cassandra Thomas is a bankruptcy data analyst at Default Consulting International in Orlando, Fla., where she resides.

Terry Walker is a chef at Morehouse College in Atlanta, where he lives.

Bryan White is a chef at Sodexho in Canton, Mass. He lives in Northbridge.

Thomas Wilkes is a sales executive at Dairyland USA Corp. in the Bronx, N.Y. He lives in Howell, N.J.

Kristy (Adams) Yohn is co-executive chef at Astra Gymnastics in Lititz, Pa., where she resides.

Clifton Zwirner is a baker at Whole Foods Market in Brighton, Mass. He lives in Rockport.

1997

Brett Barnes is the owner of Seaside Liquors in Mt. Pleasant, S.C., where he lives.

Angela Caso Bridgins returned to the Johnson & Wales family as an admissions representative for the state of Maryland.

Larry Conte is the chef at Fresh Tapas and Tonics in Strawbridge Shopping Center in Virginia.

William Costantino is the vice president of Columbus Door Co. in Warwick, R.I. He lives in Cranston.

Lisa (Chartier) Lentz is a pastry chef at Olde Hickory Golf & Country Club in Fort Myers, Fla., where she resides.

Patricia (Clift) McCrone and her husband, Patrick, are the parents of a baby girl, Molly Kaitlyn, born June 27, 2005. They reside in Providence, R.I.

Angela Palumbo-Hastings is a realtor at Long and Foster Realty in Rehoboth Beach, Del. She resides in Middletown.

Miyuki Sato is tour information specialist at Boston Travel Agency in Boston.

William Smith is the director of operations at the Navy Pier in Chicago, an affiliate of the Metropolitan Pier and Exhibition Authority.

1998

Shirley (Taylor) Ortiz and her husband, Antonio, have are the parents of one-and-one-half-year-old Dominic Francis. They live in Plymouth, Mass..

Keino Spring is a finance manager at Bill Heard Chevrolet in Collierville, Tenn. He lives in Memphis.

Paul Vella and his wife, Abigail, are the parents of a baby boy, Paul James, born on April 12, 2005, in Irmo, S.C., where they live.

Amanda (Hough) Wrye and **Bill Wrye** announce the birth of a baby girl, Analiese Mae, on May 24, 2005, in Marietta, Ga. They reside in Acworth.

1999

Arynne (Burse) Dahl is operations director at Sodexho in Dulles, Va. She resides in Frederick, Md.

MyungHee Jeon is revenue, FIT and transient sales representative for Ramada Inn Boston.

Lynda Louis is a business operations specialist at InterContinental Hotels Group in Atlanta, where she resides.

Ernest Pendergrass is a police officer for the City of Pawtucket Police Department in Pawtucket, R.I. He lives in North Kingstown.

Chad Pierce and Dana Chontofalsky were married at The Meadows in Hellertown, Pa. on June 4, 2005

Mason Smith and LaRae Afton Arnold were married in Kernersville, N.C. on May 28, 2005. They reside in North Carolina.

Jed Spangler is in marketing at Ritchey Bicycle Components in Sparks, Nev., where he resides.

Cynthia Stewart and Alfred Richardson were married on Oct. 2, 2004 in Canterbury, Conn., where they live.

Derek Wagner is the chef and owner of Nick's on Broadway in Providence, R.I. He also trained as a chef in Ireland and is the former executive chef at Agora in the Westin Hotel.

2000

Trisha (Morrill) Brien and **Christopher Brien** were married on April 30, 2005, in Wolfeboro, N.H. They reside in Mansfield, Mass.

Eric Gilbert is a loan officer at BB&T Mortgage in Deerfield Beach, Fla. Eric was a loan officer at SunTrust. He resides in Boca Raton.

Mark Graves is the owner of Marko's on 2nd in Decatur, Ind.

Andrew Leibowitz is the chief executive officer of the World Famous Guss' Pickles. One store is located in Long Island and the other in Manhattan. He resides in Long Island.

Alfredo Macias and Maureen Catherine Hansen were married in Newport News, Va. on July 10, 2004. They reside in Laguna Hills, Calif.

Patrick Modrisk is a gunnery sergeant in the Marine Corps where he is an enlisted aid to Gen. Pete Pace in Washington, joint chief of staff. Patrick was also awarded enlisted aide of the year.

2001

Michael Carangelo is a senior operations analyst at Bank of America in Providence, R.I.

John Droukas was promoted to commercial underwriter in Citizens Financial Group's Small Business Lending in Warwick, R.I.



Kathleen Vespia '04 Ed.D., center holding file, coordinator of an alternative high school program for Attleboro, Mass. public schools, celebrates with colleagues and students.

ALUMNI PROFILE

Kathleen Vespia '04 Ed.D.

Creating an Educational Network for Those At Risk

"Be steadfast and never lose site of your goals..." That is the secret of Kathleen Vespia's success, and she's had quite a bit of it since graduating from Johnson & Wales two years ago.

Through her years at J&W, Kathy gained skills in educational leadership that has had a major impact on the quality of teaching and learning at the Network, an alternative high school program in the Attleboro, Mass. public school system. She credits the university with helping her understand the importance of community partnerships so that she could create a network of services for the at-risk students she oversees. Kathy is responsible for coordinating and evaluating educational services to students who, despite histories which include significant behavioral, emotional and academic problems, have a desire to graduate from high school. "I love the role of creating and supporting a learning community which includes students, parents, community members, and educators who share a vision that all students are to be valued and can become contributing members of their community."

Kathy says that nothing has given her a greater sense of accomplishment than seeing her students transform themselves from individuals with low self-esteem to confident adults. She says that the most important lesson she learned from her teachers and instructors at Johnson & Wales is, to quote author Steven Covey, "Leadership is communicating to people their worth and potential so clearly that they see it in themselves." Kathy says that helped her see what kind of a great legacy she could leave as an educational leader.

In addition to the work Kathy does at the Network, she has also been appointed to the Bristol County Youth Council, was a guest speaker in classes for aspiring educators at area colleges, and assisted in designing and operating the organization called Positive Coaching of Rhode Island. She also volunteered to serve on the Alumni Board for the Educational Leadership program at Johnson & Wales University.—*Ann Moan*

Barrod "Barry" Jones and Julie Goldin were married on Sept. 18, 2004. Barry is executive chef at the Miles River Yatch Club in St. Michaels, Md., where they reside.

Nicole Manginelli is director of catering at Sodexho Campus Services in Keene, N.H.

Monica (Harris) Muehl and **James Muehl '94** are the parents of a one-and-a-half-year old son, Timothy Willia.

Scott Pusillo is a reservations manager at Hyatt Regency Washington. He resides in Herndon, Va.

Heather (Goodreau) White and **Daneyon White '01** are the parents of a son, Deion Sheldon, born on June 6, 2005, in Cambridge, Mass. They reside in Derry, N.H.

2002

Jason Badgio is a risk analyst at Fidelity Investments in Boston. He resides in Pawtucket, R.I.

Crystal Celeone was promoted to operations manager at the Hard Rock Cafe in the Seminole Hard Rock Hotel & Casino in Hollywood, Fla.



Scott Bassin '01 and Kelly Burgess were married on Sept. 10, 2005, at the Bliss Mansion in Carson City, Nev. Scott is a chef for a film and TV catering company in Culver City, Calif. The couple honeymooned in the wine county of Napa.

Katrina (Rench) Coupe was promoted to client service manager from client services specialist at Fidelity Investments in Smithfield, R.I. She resides in Greenville.

Jaclyn DeCoursey opened Jaclyn's Personal Chef Services in Columbus, Ohio. Jaclyn was sous chef at Westin Great Southern. They reside in Westerville.

Cassandra Gordon is a branch manager at Enterprise Rent-A-Car in Tampa, Fla., where she resides.

Jason Raynor was promoted to operations manager with Marriott International at the Courtyard By Marriott in Wallingford, Conn., where he resides.

Bradley Tomkinson is a Cruise Specialist for Cruise One in Port Richey, Fla., where he resides.

Nathan Watters is a food and beverage manager at the Chicago Palm Resort in Chicago.

Bryan Zornik is a banquet chef at Hilton in the Walt Disney World Resort in Orlando, Fla.

2003

Abigail Batten was promoted to events manager from sales manager at Marriott in San Jose, Calif. They reside in Santa Clara.

Heather (Cruess) Blouin and Jason Blouin were married Dec. 4, 2004. She is employed by the Rhode Island Army National Guard. The couple honeymooned in Punta Cana, Dominican Republic, and make their home in Riverside, R.I.

Christine Boudreau is executive director at Tampa Bay International Dragon Boat Races in Tampa, Fla.

Lisa Braz and Sean LeBlanc were married at the Bluffs in Block Island, R.I. on June 23, 2005. Lisa is a claims appraiser for Progressive Insurance in West Warwick. The couple honeymooned in Costa Rica and reside in Westerly.

Kristin (Klint) Doucette is teaching in Aurora, Ill. Her husband, Neil Doucette, is a restaurant manager for Steak 'n Shake. The couple lives in Sycamore.

Catherine Doyle and **Jay Phillips** were married on July 5, 2005, in San Diego. They reside in Ocean Beach, San Diego.

Ashley Krell and **Rafael Leon III** were married on Aug. 6, 2005, at Plantation Palms Golf Club in Land O' Lakes, Fla. They reside in Lutz.

Cristina Sanabria was awarded the 2004 Bank of America Award of Excellence given to the top employees worldwide who exhibit exceptional leadership qualities. The award came with a trip to Grand Bahama Island. Cristina is a senior legal administrative assistant in Bank of America's Providence, R.I. legal department and resides in Providence.

Amy Zucker and Douglas Kohen were married on July 3, 2004. Amy was formerly sous chef of Green Olive Catering in Woburn, Mass. The couple reside in Boston.

2004

Susan Batten is an associate chef instructor at Johnson & Wales University in Charlotte, N.C., where she lives.

Timothy Brochin is a co-owner of Epicures at Home Catering in Spartanburg, S.C., where he lives.

Rolando Cabezas is a chef at Two Chefs Restaurant in Miami, Fla., where he lives.

Garrison Cloud is a chef at Donald Edwards Enterprises in Summerville, S.C. He lives in Charleston.

Andrea Cochran is assistant general manager at Hilton Hotel Corp. in Cranberry Township, Pa. She lives in Bethel Park.

Elizabeth Delorey is a pastry chef at the Gatehouse Restaurant and Catering Co. in Providence, R.I., where she lives.

Russell Gliotone is banquet sous chef at Center Plate Catering in Denver, where he resides.

Johnna Hamlin is a restaurant manager at Chesapeake Bagel Bakery and Cafe in Chesapeake, Va. She lives in Norfolk.

David Heidler Jr. is a sous chef at Groupers restaurant in Corolla, N.C. He lives in Elizabeth City.

David Hill is a preparation and pastry chef at Town Point Club in Norfolk, Va. He resides in Chesapeake.

Dean Jeck is vice president of restaurant operations at Ruby's Diner in Wayne, Pa. He resides in Sicklerville, N.J.

Michael Jurewicz is a relocation coordinator at FM Global in Johnston, R.I. He resides in Millbury, Mass.

Sara MacNamara is a line cook at Farmington Country Club in Charlottesville, Va., where she lives.

Julie (Pittsley) Mauro and Michael Mauro were married on Sept. 4, 2005 in Mashpee, Mass., where they live.

Georgia McCune is a food service manager at Berkely County School District in Moncks Corner, S.C. She resides in Goose Creek.

Farrah Payne completed Up With People's WorldSmart Leadership Program. She recently returned from a 19-week journey around the world, where she traveled with 61 staff and students to the United States, Japan, Belgium, The Netherlands, Germany, Switzerland, and Italy.

Ral Quiambao is club restaurant manager at Chantilly National Golf and Country Club located in Centreville, Va. He resides in Sterling.

Robert Rivers is a manager at Darden Restaurant in Louisville, Ky., where he resides.

Matthew Roth is the dining services director at Brown University in Providence, R.I., where he lives.

Jesse Schafer-Cross is a VIP representative at Mandalay Bay Resort and Casino in Las Vegas, Nev., where he lives.

Jonathan Schatz is sous chef at Tyler's Taproom and Restaurant in Durham, N.C. He and his wife, Mary Jane, live in Cary.

James E. Smith is an assistant kitchen manager with Tripps Restaurants in Durham, N.C. He resides in Cary.

Ibrahim Yattara is an estimator for the Gilbane Building Company in Providence, R.I. He lives in Pawtucket.

Amy Williams is a research assistant at Hannah Marketing Group, Inc. in Greenwood Village, Colo., where she lives.

Cole Winchester is executive chef at Bella Monte International Market Place & Café in Virginia Beach, Va., where he resides.



Ernest D'souza '02 and Geethanjali D'souza were married Jan. 8, 2005, in Jeppu, Mangalore. Ernest is director of revenue management for Crowne Plaza Hartford Downtown. The couple live in Conn.



Larry Mandel '05 and Brigitte Azran were married on April 17, 2005. Alumni attending were **Adrian Butler '95**, **Shane Greeder '94** and **Douglas Conaghan '94**. Larry is a service manager with Bertucci's Brick Oven Ristorante in Herndon, Va. The couple resides in Ashburn.

2005

Heidi Bodah is a pastry cook at the Ritz-Carlton Boston Marriott International, Inc. in Boston. She resides in Hyannis, Mass.

Stephen Bristow owns Katie's Cues in Raleigh, N.C. He lives in Clayton.

Kathie Corrigan is a staff auditor at Pawtucket Credit Union in Pawtucket, R.I. She lives in South Attleboro, Mass.

Audrey Costa is an assistant chef at Whole Foods Market, Inc. in Providence, R.I. She lives in New Bedford, Mass.

Jamie DiMeglio is a banquet specialist at Via Roma in Providence, R.I., where she lives.

Kelli DiPetrillo is a manager at Buffalo Lodging Associates, L.L.C. in Coventry, R.I. She lives in West Warwick.

Michael Dubanewicz is a chef instructor at Coral Glades High School in Coral Springs, Fla. He resides in Hollywood.

Jay Gargiulo is a general ledger agent at Johnson & Wales University in Miami, Fla. He lives in Pace.

Matthew Harrington is financial advisor at 128 Alliance Financial in Waltham, Mass. He lives in Peabody.

Michelle Heibertshausen is a guest services manager at Cedar Point Resorts in Sandusky, Ohio. She lives in Attica.

Ashleigh Hill is pastry chef at Greenwood Orchards in Turner, Maine, where she lives.

Jesse Himsworth is an assistant account executive at Duffy & Shanley, Inc. in Providence, R.I. He lives in East Providence.

Avriette Julien is an assistant coordinator at Miami Dade College in Miami, Fla., where she lives.

Natalie Macy is chef at Sea Biscuit Café in Isle Of Palms, S.C. She lives in Hope Mills, N.C.

Agnieszka Majkut is a claim representative at the Social Security Administration in Attleboro, Mass., where she resides.

Michelle Mangiarelli is a staff accountant at Kahn, Litwin, Renza & Co. Ltd. in Providence, R.I., where she lives.

Bethany Marron is a marketing assistant at Oceanstate Financial Services in East Providence, R.I. She lives in Barrington.

Tom Mazowski is senior network engineer at Daticon, Inc. in Norwich, Conn. He lives in Westerly, R.I.

Andrew Mehaffey and Margaret Wood Hinman were married July 23, 2005, in Winston-Salem, N.C. The couple honeymooned in Virgin Gorda, British Virgin Islands, and live in Winston-Salem.

Julie Nichols is a sales coordinator at the Sheraton Boston Hotel in Boston. She lives in Dudley, Mass.

Jennifer Nimax is a chef at Baldwin Park Senior Living Community in Staunton, Va. She resides in Verona.

Justin Percivalle is sous chef at Liquid Lunch in Shelton, Conn., where he lives.

Calling all Eagle Scouts

Boy Scouts of America is trying to reconnect with all former Eagle Scouts. If you were among those who attained the pinnacle rank, please contact

THE NARRAGANSETT COUNCIL OF
BOY SCOUTS OF AMERICA

P.O. BOX 14777

EAST PROVIDENCE, RI 02914-0777

401-351-8700 • 401-351-5515

email: tslavicek@narragansettbsa.org

or go to www.narragansettbsa.org

and click on "volunteer" or "investor" for more information on Eagle Search.

Walter Pierowski is a manufacturing engineer at Speedline Technologies in Franklin, Mass. He lives in North Smithfield, R.I.

Yanelle Powell is a human resources manager at National School of Technology in North Miami, Fla., where she resides.

Bryan Sawyer is marketing manager at Waterfire in Providence, R.I., where he lives.

Jennifer Shanahan is a product support specialist at Lycos in Waltham, Mass. She resides in Franklin.

Kimberly Smith is a marketing consultant at *The Standard Times* in New Bedford, Mass. She lives in Lincoln, R.I.

LaVell Thompson is an executive chef with the Compass Group in Richmond, Va., where he lives.

Mandy Weis is pastry chef at The Old Courthouse in Newport, N.H. She lives in Grantham.

Karen Yetter is a technical support specialist at Bluestreak, Inc. in Newport, R.I. She lives in North Providence.

In Memoriam

Mary Marcello '31
Jan. 7, 2006

Josephine Kraus '56
Sept. 9, 2005

William Aliferakis '72
Dec. 7, 2005

Alread Riendeau '76
Nov. 8, 2005

Brian Apolinario '78
July 25, 2005

Steven Michael Scott '78
Jan. 21, 2006

Douglas Williams '90
Oct. 1, 2005

Vincent Lombardi '96
June 16, 2005

Christian Corcoran '98
Oct. 4, 2005

Jonathan Stewart '00
December 2005

Don Daniels Sr. '01
Jan. 24, 2006

Erin Wheeley '02
July 4, 2005

Staff
Heather Johnson '99
Nov. 30, 2005

Finding Your Best Fit Career: The First Step

By Brenda Boal and Robert Forcier

For all who are either stagnant in a career or unhappy with how it's going, it may be time to consider a change. Many people switch careers, but do so with much trepidation. Most do not want to leave the industry in which they are comfortable, or don't see how their experiences can lead to a better career. But today's working adult will have, on average, five careers and 20 jobs in a lifetime. Unfortunately, many are changes forced by lay-offs or worse, termination.

We need to be in control of our own destiny. Family situations, the maturing process, and other life events change one's outlook on life, and affect job satisfaction. This is due to the balance of time we spend working versus engaging in social activities. Subtract work hours and all its tangential needs from the number of hours in a week (168) and there's often less quality time with friends and family than time spent with job responsibilities. Dissatisfaction at work would most likely affect overall personal happiness.

Loss of job satisfaction often happens slowly and we often don't notice changes within ourselves. However, employers often pick up on the fact that a job is no longer the best fit for the employee and for their company.

Sometimes the job no longer fits your needs due to personal priorities that suddenly develop—the birth of a child or infirmity of a parent. Changes force time constrictions, and focus changes on your career needs.

To ensure job satisfaction in any new career, we must conduct a regular self-assessment of our values, priorities, interests, skills, and personality preferences. The time frame may change based on your current satisfaction level with your job, but an assessment should be done at least once per year. This does not need to be a week-long project. The best way to start is to use tools that already exist on the Internet.

Below are Web sites with simple exercises that will provide insight into your personal make-up.

Values: Each of us has a set of internal values that define the standards that we personally choose to live by. So it is important the career you choose matches your personal values as much as possible. Take some time to develop a list of the values that you deem to be most important to you or 'non-negotiables' when you choose a career path. This will help to ensure continued success and personal fulfillment in the career path that you pursue.

Interests: Take some time to do a comprehensive inventory of your personal interests and then think about how you might partner those interests with possible career choices. Some assessment instruments that you may want to consider utilizing to assist you with this process are the Strong Interest Inventory (go to www.mycareerassessments.com) or Holland's Self-Directed Search (go to www.self-directed-search.com).

Personality: The career path you choose should be compatible with your personality traits. To assess your personality style and preferences you may want to use an assessment instruments like the Jung Typology Test—free shortened version of the Myers Briggs Typology Indicator (www.humanmetrics.com) or for the more comprehensive version (www.discoveryyourpersonality.com) to take the official Myers Briggs assessment. It is a great tool to become more aware of what your natural personality preferences are, and can serve as a guide in choosing career fields and specific career paths within those



occupational areas that are better suited to and in tune with your own personality preferences. A great book that gives detailed descriptions of each of the personality styles, and how they are aligned with certain occupational areas is "Do What You Are," by Paul D. Tiger and Barbara Barron-Tieger.

Skills: Take a skills inventory itemizing all of your technical (industry-specific) skills and your general (transferable) skills so that you know what you have to offer an employer. Use present and past job descriptions as well as your resumé to help you develop a comprehensive list of your skill sets.

Priorities: Think about what is most important to you in the list of values you devel-

oped and determine if the occupational areas and career paths that you may pursue are a good fit with each other.

Once you have assessed yourself it is time to explore careers that match your current needs. In a perfect world, where all are satisfied with their job, there would be less stress, less health problems, less crime, less unemployment, and a more productive society.

Today, employers are more savvy in their hiring practices. "Best-fit" employees reduce the amount of worker turnover and produce more effective and productive employees. In addition, many of today's employers have come to realize that employees that have a healthy balance between work and personal life achieve more. Regardless of whether it is your personal or professional life, happiness is the root of true success.



Gail Gousie '06 (hon.), center, is congratulated by her husband, George Gousie '76, '00 HDR, left, and Mary Carmody '05 (hon.), right, after being presented the Mary F. Carmody Honorary Alumni Award.

Gail Gousie Receives Carmody Award

Gail Gousie's support of the Johnson & Wales University Alumni Association began almost 40 years ago, when she advised her husband to continue his education at J&W. In October 2005 at homecoming festivities at the Providence Campus, the Mary F. Carmody Honorary Alumni Award was presented to Gail by Mary Carmody '04 (hon.) herself. The award honors a nongraduate of the university for her or his dedication to the alumni community.

Gail's dedication as a nonalumna has always revolved, first, around her husband. It was Gail who convinced George to enroll if he wanted to succeed in life. For the next several years, she juggled a daily schedule as a nurse and mother to a tribe of 11 children while supporting her husband's studies at J&W four nights a week.

Armed with his degree, George Gousie '76, '00 HDR, became more active in the J&W Alumni Association, Gail constantly at his side. She answered phones at the annual alumni fund-raising telethons, and helped organize alumni social events including the annual Christmas parties at the Alumni House.

When George began his tenure as president of the Alumni Board of Directors back in the 1980s, she was his "first lady." Gail planned her busy schedule to be by his side for

Commencements at the Providence, Charleston and Norfolk campuses, attending exercises in Providence for a record 25 straight years. When George was asked to be a part of the alumni council formed six years ago, he first checked with his wife. Without hesitation, she said she would be more than happy to support him in his new endeavor.

Alumni Office Conducts Study

In fall 2004, the Advancement Office recommended a modified Alumni Planning Study investigate the attitudes and observations of alumni nationwide on the question of giving to Johnson & Wales. Over the summer and fall of 2005, Vincent Saele, Providence Campus senior vice president of advancement, and Jeffrey Cartee '97, '00 MBA, executive director of alumni relations, interviewed 54 alumni across the nation. Pleased that the university sought their observations and advice, their responses were overwhelmingly positive. The report submitted to University President John Bowen '77 in October 2005 defined four key steps:

- Establish a culture of giving.
- Develop leadership for an alumni annual fund.
- Evaluate and classify alumni as potential donors.
- Implement an effective solicitation plan.

The plan included the recommendation the university hire an external consultant to assist in planning, preparing, implementing, and evaluating an alumni annual giving program going forward. The firm of Bentz Whaley Flessner was selected to assist in the effort.

Consultants from Bentz Whaley Flessner will work with representatives and alumni to create an annual giving strategy appropriate to the university and its alumni. We will share the plan when it is completed. In the meantime, to learn more about the existing opportunities to give back to your alma mater, please call the Office of Alumni Relations at 1-888-JWU-ALUM (598-2586).

Stay in Touch

To learn more about alumni programs, services and events in your area, please contact the representative at the campus closest to you.

Providence

Meredith Brassil
Manager of Alumni Relations
401-598-2465
meredith.brassil@jwu.edu

Charleston & Charlotte

Kellie Nelson '96
Manager of Alumni Relations
980-598-1201
kellie.nelson@jwu.edu

Norfolk

Randall Dubois
Director, Career Development & Alumni Relations
757-853-3508
randall.dubois@jwu.edu

Florida

Karen McGibbon '00
Manager of Alumni Relations
305-892-5375
karen.mcgibbon@jwu.edu

Denver

Andrei Gisetti
Manager of Alumni Relations
303.256-9338
andrei.gisetti@jwu.edu

For further information call 1-888-JWU-ALUM or e-mail alumni@jwu.edu

Visit the alumni Web site at <http://alumni.jwu.edu> for information on

Online Alumni Directory
Job Postings
Alumni Yellow Pages
Transcripts
Events Calendar
Classnotes

CALENDAR

March 17-19	Alumni Spring Weekend, <i>Providence Campus</i>	May 10	Business-to-Business Networking, <i>Providence Campus</i>
March 27	Compass Day, <i>Charlotte Campus</i>	May 18	Graduate and Doctoral Commencement, <i>Providence Campus</i>
March 30	Business, Food Service and Hospitality Career Fair, <i>Florida Campus</i>		Last Undergraduate Commencement, <i>Norfolk Campus</i>
April 5	Wildcat Wednesday, <i>in conjunction with local alumni chapters</i>	May 19	Commencement Reception, <i>Providence Campus</i>
	Alumni-to-Alumni Business Card Exchange, <i>Florida Campus</i>		Student Awards Night, <i>Charlotte Campus</i>
April 9-11	Northeast Foodservice & Lodging Exposition & Conference, <i>Boston Convention & Exhibition Center</i>	May 20	Commencement, <i>Providence, North Miami, Denver, Charlotte Campuses</i>
April 10	Boston Alumni Reception, <i>Boston Marriott</i>		Last Undergraduate Commencement, <i>Charleston Campus</i>
April 12	Business-to-Business Networking, <i>Providence Campus</i>	May 20-23	NRA Hotel & Motel Show, <i>McCormick Place, Chicago</i>
April 16-22	Spring Week, <i>Charlotte Campus</i>		Alumni Welcome Reception, <i>Denver Campus</i>
April 20-22	Charlotte Food & Wine Weekend, <i>Charlotte Campus</i>	May 22	Chicago Alumni Reception, <i>Chicago</i>
May 3	Wildcat Wednesday, <i>in conjunction with local alumni chapters</i>	June 7	Wildcat Wednesday, <i>in conjunction with local alumni chapters</i>
May 4	3rd Annual Alumni Relations Day, <i>Florida Campus</i>	June 14	Business-to-Business Networking, <i>Providence Campus</i>
	Alumni Mentorship Panel, <i>Providence Campus</i>	July 5	Wildcat Wednesday, <i>in conjunction with local alumni chapters</i>
May 5-6	Alumni Council Meets, <i>Providence Campus</i>	July 12	Business-to-Business Networking, <i>Providence Campus</i>

For information on the above events contact the manager of alumni relations at the campus nearest you.
You can also find these and other alumni-related events on the alumni Web site: <http://alumni.jwu.edu>



OFFICE OF ALUMNI RELATIONS
8 Abbott Park Place
Providence, RI 02903

CHANGE SERVICE REQUESTED

NON-PROFIT ORG.
U.S. POSTAGE
PAID
PROVIDENCE, R.I.
PERMIT NO.17